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Hot Honey Halloumi Flatbreads with Garlic Cucumber Yogurt

Serves 2
Prep 30 Minutes
Cook 15 Minutes

INGREDIENTS

For the garlic cucumber yoghurt:

150g Rowan Glen Greek Style Natural Yoghurt

½ cucumber

¼ tsp fine sea salt

Large handful mint, roughly chopped

1 garlic clove, finely grated

1 lemon, zest

Sea salt flakes and fresh black pepper

For the flatbreads:

200g self-raising flour

Large pinch of fine sea salt

¼ tsp baking powder

150g Rowan Glen Greek Style Natural Yoghurt

½ tbsp olive oil

175g halloumi, sliced

1 ½ tbsps honey

1 red chilli, deseeded and finely chopped

Handful rocket leaves

Red onion, finely sliced

80g pomegranates

Mint leaves (garnish)

METHOD

1. Halve the cucumber lengthways, scrape out the seeds and grate using a box grater. Place in a sieve over a small bowl, sprinkle over the salt, stir well and leave to drain for 20-30 minutes.

2. For the flatbreads, add the flour to a medium sized bowl with the salt and baking powder. Stir with a cutlery knife before adding the yoghurt. Continue to stir until a scraggy dough forms. Use one hand to bring the dough together in the bowl, then tip onto a lightly floured work surface and knead for 2-3 minutes until smooth. Put back in the bowl, cover with a clean tea towel and leave to rest for 15 minutes.

3. Place the grated cucumber in a small bowl and add the remaining ingredients for the garlic yoghurt. Stir well and season to taste.

4. Divide the flatbread dough into 3 even sized balls and roll out using a rolling pin or empty bottle until ½cm thick. Heat a nonstick frying pan over a medium/high heat. Dry fry the flatbreads with no oil or butter on both sides for 2 minutes until slightly puffed up and brown spots have appeared. Keep warm wrapped in foil while you cook the halloumi.

5. Add the oil to a nonstick frying pan over a medium heat. Add the halloumi slices and fry on each side for 3-4 minutes until golden and caramelised. Add the runny honey and chilli and fry for a couple more minutes, tossing the halloumi so it is coated in the chilli honey.

6. Spread the garlic cucumber yoghurt on the flatbreads, top with some rocket leaves, add the halloumi slices, sprinkle over the pomegranate seeds, red onion slices and add extra mint leaves if desired.