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Halloumi Fries with Coriander Yoghurt Dip and Sweet Chilli Sauce

Ingredients

3 cloves of garlic
2 red chillies
A small piece of ginger
75g white sugar
50ml white vinegar
200ml water
salt and black pepper
1 tablespoon of cornflour
5-6 tablespoons of thick Greek yoghurt
A quarter teaspoon of ground coriander
1 lemon
A handful of fresh coriander
2 packs of Halloumi cheese
A few tablespoons of plain flour
1 teaspoon of paprika
1 egg
120g panko breadcrumbs
sunflower oil

Servings
6
Person

Preparation

1. First make the sweet chilli sauce. Peel the garlic, deseed the chillies and finely chop both. Peel and grate a small piece of ginger. Blend together briefly with the sugar.
2. Add the vinegar and the water to the blender, season with salt and black pepper and then briefly blend again.
3. Tip into a small saucepan, heat gently and simmer for 5 minutes. Mix the cornflour to a paste with a little water, whisk in and simmer gently, stirring, for a further minute or two. Pour into a small bowl and allow to thicken and chill in the fridge.
4. To make the yoghurt and coriander dip, mix the yoghurt and ground coriander together in a small bowl. Stir in 2 teaspoons of lemon juice and season with salt and black pepper. Finely chop and add fresh coriander and chill in the fridge.
5. For the halloumi fries, cut each block into long chips, not too thin. Mix the flour and the paprika in a shallow bowl. Beat the egg in another bowl and, Into a final bowl, tip the panko breadcrumbs.
6. Heat sunflower oil, just deep enough to come just over half way up the halloumi chips, in a small frying pan.
7. Coat each chip in flour, dip into the egg, place in the panko breadcrumbs and scatter more on top to coat well. Fry a few at a time in the hot oil until crisp and brown, for 2-3 minutes on each side, then lift out onto kitchen towel.
8. Keep the fries warm until they are all cooked and ready to eat. Serve immediately whilst still warm, accompanied by the dips.

Cooks Note

You could serve the halloumi fries with just one of the dips, but it works well with the contrast of the two together.
This recipe makes a lovely light lunch for 4-6 people, served with a fresh salad, but is also really good to share just as a tasty snack or as part of a buffet.