

# Gourmet Tabbouleh with Halloumi cheese, tomato confit and arugula lime pesto |

Recipe for 4 servings

## Description

A couscous salad full of fresh herbs, seasoned with the nice acidity of a lemon.

## Note

Halloumi cheese can be very salty, so take care not to over-salt the rest.

## Ingredients

### For the tabbouleh

- 100 Ml Couscous
- 100 Ml Water
- 100 Gr Red onion
- 1 Unit(s) Lemon
- 4 Stem Mint
- 0.25 Bunch(es) Parsley
- 60 Ml Olive oil

### Halloumi

- 200 Gr Haloumi

### Arugula pesto

- 30 Gr Arugula salad
- 25 Gr Grated parmigiano reggiano
- 15 Gr Pine nuts
- 1 Clove(s) Garlic
- 25 Ml White balsamic vinegar
- 75 Ml Olive oil

### Candied tomatoes

- 12 Unit(s) Cherry tomatoes
- 1 Clove(s) Garlic
- 1 Sprig(s) Thyme

## Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**
- Resting time **20 mins**

### For the preparations

Finely chop the onion, mint and the parsley.

Squeeze the lemon and filter the juice.

Cut the tomatoes in 2.

### For the tabboule

Mix the couscous with olive oil, salt and pepper. Bring the water to a boil and pour it on top of the couscous, cover and let cook for 20 minutes.

Work the couscous with a fork and let it cool down. When cool, mix the couscous with the herbs, the

tomatoes and the onion, season it with lemon juice and olive oil.  
Taste and adjust seasoning.

### Arugula pesto

In a food processor, place all ingredients: roasted pine nuts, rocket (keep a few leaves for garnish), Parmesan, garlic and olive oil. Mix well to obtain a homogeneous texture. Season with salt and pepper, finish with a dash of white balsamic vinegar and set aside.

### Candied tomatoes

Place the cherry tomatoes on an oven tray lined with parchment paper, drizzle with olive oil, sprinkle with chopped garlic and sprigs of thyme. Place in the oven for approx. 7-8 minutes.

### On the plate

Spread the arugula pesto on the bottom of your plates, then place the tabbouleh on top.  
Garnish your salad with the cheese cubes and tomato confit.

**Bon appétit!**