

# Grilled Halloumi cheese skewer, white bean salad, fennel with lemon zest, Mediterranean pesto

**Recipe for 4**

## Description

A vegetarian dish that will appeal to your taste buds, a little tour around the Mediterranean.

## Note

You can also use Tofu instead of Halloumi cheese.

## Ingredients

### Skewers

- 500 Gr Haloumi cheese
- 4 Unit(s) Skewer sticks
- 2 Clove(s) Chopped garlic
  
- Salt and pepper
- Olive oil

### Coconut bean and fennel salad

- 1 Can(s) White beans (540ml)
- 1 Unit(s) Fennel
- 0.50 Unit(s) Red onion
- 1 Clove(s) Chopped garlic
- 1 Unit(s) Lemon zests
- 2 Tbsp Aged balsamic vinegar
- 3 Sprig(s) Parsley
  
- Salt and pepper
- Olive oil

### Basilic Pesto

- 2 Bunch Basil
- 1 Clove(s) Crushed garlic
- 2 Tbsp Pine nuts
- 35 Ml Olive oil
- 3 Tbsp Grated parmesan
  
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **35 mins**
- Preheat your **BBQ** at **450 F°**

### Mise en place

Cut the Halloumi into cubes (2 cm) and stake them on the skewers.

Wash and chop the fennel bulb.

Peel and chop the red onion.

Thin out the basil and chop the parsley.

Rinse and drain the white beans well.

Keep some chopped parsley and lemon zest for finishing.

### Skewers

In a bowl, add oil to the chopped garlic, using a brush, brush the brochettes. Season with salt, then place them on the BBQ for a few seconds. We just want to mark them on each side.

Then, you can reserve them until the moment of serving. You can do this last.

### Coconut bean and fennel salad

In a bowl, combine all ingredients, mix gently, ensure proper seasoning

### Basilic Pesto

Put all the ingredients in a blender, it is the amount of olive oil that you will bring to the recipe, which will define the thickness of the sauce.

Make sure you mix well, check the seasoning.

### Finishion

In a soup plate, place the bean and fennel salad at the bottom. Place the two Halloumi skewers on top and drizzle a little basil pesto over the skewers.

Finish with a little chopped parsley and lemon zest.

**Bon appétit!**