

# HALLOUMI STICKS WRAPPED IN PANCETTA

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Gary Parsons, *H&B Executive Chef*

## HARVEY & BROCKLESS *the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# HALLOUMI STICKS WRAPPED IN PANCETTA

*Chef Gary Parsons*

## *Ingredients*

SERVES 10 PORTIONS

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<b>GR128X50 Halloumi Sticks, H&amp;B (case of 50)</b>	<b>40</b>
<b>CA407 Woodall's Smoked Pancetta</b>	<b>40</b>
<b>HS436 Dijon Dressing</b>	<b>150ml</b>
<b>IN019 Cornish Sea Salt</b>	<b>10g</b>
Quail Eggs	25
Broad Beans	30g
Peas	20g
Asparagus	10
Pea Shoots	10g

## *Method*

1. Remove the halloumi sticks and lay 4 of them out onto kitchen paper, apply a little pressure to release the salty brine. Otherwise when you come to fry, the salty brine will come out and the halloumi will take on the salty brine.
2. Wrap 1 slice of pancetta around each halloumi stick, then refrigate for 20 minutes. Once chilled pan fry in a little oil, turning on all sides until golden. Place on clean kitchen paper and keep warm.
3. Soft boil the 3 quail eggs, place in a pan of soft boiling water and bring back to the boil. Boil for one minute, refresh in iced water. Once cold carefully remove the shell. Cut the quail eggs in half.
4. Blanch the broad beans in boiling water, bring back to the boil and drain using a slotted spoon into iced water. Using the same water blanch the peas. Once cold, remove the broad beans from their skins and keep to one side.
5. Peel 1 asparagus and then shave using a mandolin or peeler. Keep in iced water. Wash the pea shoots and drain onto kitchen paper.
6. Arrange the warm pancetta wrapped halloumi sticks on the plate then add the 5 halves of egg. Place the broad beans and peas around the plate, then add the shaved asparagus.
7. Spoon on the dijon dressing and then sprinkle the sea salt over.



**HALLOUMI STICKS WRAPPED IN PANCETTA**  
*and served with soft boiled quail eggs with peas and shaved asparagus*

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### *Halloumi Sticks*

Harvey & Brockless' Halloumi is made in the traditional way by third generation producers in Cyprus using a carefully considered blend of cows, goats and sheeps milk. We then use our own tailor-made cutting tools to precision cut the Halloumi to the ideal size for Halloumi Sticks or 'chips' so that all you need to focus on is how you would like to serve them. And that's where our Group Development Chef Gary Parsons can step in to help with the decision making. Gary has put together a number of serving suggestions for our Halloumi Sticks using some of our other ingredients - leaving you free to focus on the finer details of your menu.

### *Woodall's Smoked Pancetta*

This Cumbrian Smoked Pancetta is produced with British outdoor bred pork bellies. They cure the bellies on the bone to keep their shape and enhance the flavour. The bellies are then hand salted and left to rest for 7 days, then hung and smoked over oak chips for 5 hours. Finally the Cumbrian product is air dried for a further 5 weeks.

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