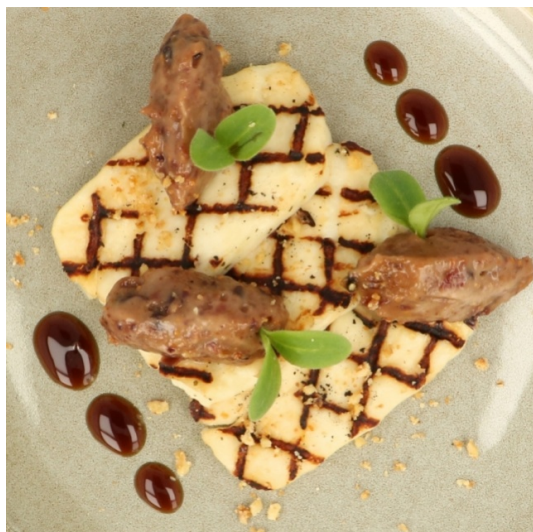


## GRILLED HALLOUMI, FIGS AND WALNUT CRUMBLE



### USED BRESC PRODUCTS



Tapenade figs 325g

### INGREDIENTS

4 

- 8 slices of halloumi
- 100 g walnuts
- 50 g Bresc Tapenade figs
- 30 g honey
- cress
- olive oil

### PREPARATION METHOD

Grind the walnuts in a kitchen machine and mix them with the honey. Spread the mixture thinly on a baking tray covered with grease-proof paper and bake it in the oven for 5 minutes at 180°C. Allow to cool. Heat a grill pan and grease it lightly with oil. Grill the halloumi and turn them 45 degrees to make a diamond pattern. Crumble the walnut mixture into small crumbs. Arrange the grilled halloumi on a plate. Place a quenelle of fig tapenade on top. Garnish with the cress and walnut crumble.