

## Sesame Haloumi Sticks with Hot Chilli Jam

**Serves 4-6**

**Preparation time** 20 minutes

**Cooking time** 5 minutes

180g **South Cape Haloumi**

1 egg, lightly beaten

1/3 cup dried breadcrumbs

1/3 cup sesame seeds

Oil, for shallow frying

Cut South Cape Haloumi into 8 slices and cut each slice in half lengthwise to make 16 'sticks'.

Dip in egg and coat in combined breadcrumbs and sesame seeds. Double-crumbs if desired.

Refrigerate for 10 minutes. Heat oil and shallow fry Sesame Haloumi Sticks on both sides until golden. Thread onto skewers and serve with Hot Chilli Jam.

### Hot Chilli Jam

Makes 1 ½ cups

1 tablespoon olive oil

1 onion, finely chopped

1 clove garlic, crushed

1 red capsicum, finely chopped

1 tablespoon dried chilli flakes (use ½ qty for mild chilli jam)

400g can diced tomatoes

¾ cup brown sugar

½ cup white wine vinegar

1 ½ teaspoons salt

Heat oil and fry onion, garlic and capsicum until softened. Add remaining ingredients and simmer for 20 minutes until thick. Store in a sealed jar in the refrigerator for up to 3 months.