

Grilled halloumi with courgette, peach and burnt-butter almonds

This is a good way to use up a large overgrown courgette/marrow, and makes a delicious summer lunch. You can prepare the salad in advance but the halloumi is better served warm. With acknowledgment to Thomasina Miers and Guardian Food & Drink.

Serves 6-8.

Ingredients

- 6 small courgettes
- 4 peaches
- 1 big handful mint leaves
- Juice of 1 large lemon
- 4 tbsp extra-virgin olive oil
- 20g butter
- Salt and freshly ground black pepper
- 50g skin-on almonds
- ¼ tsp paprika
- 500g halloumi



Method

1. Slice the courgettes into long, thin strips with a vegetable peeler (or mandolin, much easier if you have one!).
2. Stone the peaches and cut into thickish wedges.
3. Roughly chop the mint leaves and squeeze the lemon.
4. Put the courgette strips in a salad bowl with the peach wedges, mint, lemon juice and three tablespoons of oil, toss gently but thoroughly, and set aside.
5. Roughly chop the almonds (I used strong kitchen scissors to do this!).
6. Heat the butter in a small frying pan, season generously, and cook for two to three minutes, until it starts darkening. Add the chopped almonds and paprika, cook for another minute or two, until the butter is a dark, biscuity colour and the almonds are golden, then scatter over the salad. Put aside until you are ready to eat.
7. Cut the halloumi into 1cm-thick slices.
8. Oil a griddle pan and heat until very hot. Add the halloumi slices and cook for 30-60 seconds on each side, until char marks appear and the cheese softens.
9. Cut each halloumi slice in half, toss into the salad and taste. Add black pepper/salt/ more lemon juice/ more olive oil to your preference. Serve at once.