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| |  | | --- | | **HALLOUMI BURGERS BY KALINA YEAR 3**  **You need:** Burger buns (any will do)                   Halloumi                   Toppings of your choice  I**ngredients**:    80 g salted butter softened, plus extra for greasing   * 20 g white sugar * 2 tsp dried instant yeast * 80 g milk (warmed slightly to lukewarm) * 150 g water (warm) * 450 g baker's flour, plus extra for dusting * 1 ½ tsp salt * 1 egg * 1 egg yolk, lightly beaten * Olive oil  1. **Instructions:**  * Grease a bowl and set aside. Line a baking tray (30 x 40 cm) with baking paper and set aside. * In a bowl combine sugar, yeast, warmed milk and warm water. Let stand until bubbly (around 5min). * Add flour, salt, butter and egg and knead for about 10 min. Transfer dough into prepared bowl, cover with a kitchen towel and set aside in a warm place to prove until doubled in size (approx. 1 hour). * Transfer reserved dough onto a lightly floured work surface. Divide dough into 8 equal portions and shape each portion into a bun. Transfer buns onto prepared baking tray, leaving a space between each bun to allow for rising, then cover with a kitchen towel and set aside to prove for a further 20 minutes. * Preheat oven to 200°C. * Brush buns with egg yolk. Place a small ovenproof bowl with water into the bottom of the oven. Bake buns for 10 minutes (200°C) then remove bowl of water and bake buns for a further 10 minutes (200°C) until cookedgolden brown. Transfer onto a wire rack to cool before serving. * Slice some halloumi and smother each side with olive oil. * Fry the cheese in the hot non-stick pan until each slice develops a deep brown crust, about 1 minute on the first side and 1 to 2 minutes on the other. * Place some toppings on your bun followed by halloumi.                                  ENJOY!!! | |
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