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| **HALLOUMI BURGERS BY KALINA YEAR 3****You need:** Burger buns (any will do)                 Halloumi                 Toppings of your choiceI**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.

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