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Halloumi and Smoked Venison

Ingredients

(Serves 4 as a starter)

1 pack Halloumi cheese

100g cold smoked venison

1 ripe pear

basil leaves

2 tbsp olive oil

Zest of 1 lemon

1 tbsp lemon juice

Method

Cut the cheese into 12 slices

Place a slice of pear and a basil leaf on each slice and wrap in a slice of smoked venison

Combine the olive oil, lemon juice, lemon zest, some shredded basil and a good grind of black pepper in a bowl

Brush the wrapped halloumi slices with the dressing and cook under a hot grill, turning at least once and basting as they cook.

Cook till golden and serve with lemon wedges and basil garnish.