



Halloumi and Polenta Wrapped in Prosciutto



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES PLUS COOKING
TIME FOR THE POLENTA



COOKING TIME: 10-12
MINUTES



SERVES: 18

Ingredients

- 1 cup chicken stock
- ½ cup milk
- ½ cup quick cooking polenta
- 30g butter
- 220g haloumi cheese
- 1 to 2 bunches asparagus
- 18 slices prosciutto

Method

Place stock and milk into a saucepan over a medium to high heat, Induction level 7.

Bring the mixture to the boil, then add the polenta in a steady stream, whisking constantly. Continue to cook while whisking for a further 4 to 5 minutes or until the mixture comes away from the sides of the pan. Stir in the butter and mix well.

Spread the polenta into a 20cm square shallow pan that has been greased and lined with baking paper. Allow to cool and set.

Preheat oven on CircoTherm® to 200°C. Line the universal pan with baking paper.

Remove the polenta from the pan and cut into 3 even rows. Slice each row crosswise into 6 rectangular pieces. Slice the haloumi into 18 pieces approximately the same size as the polenta and place a slice on top of each piece of polenta. Cut the asparagus spears into 3 even size pieces. Halve each piece lengthwise. Arrange approximately 3 pieces of asparagus on top of the haloumi.

Lay a piece of prosciutto on a board then place a polenta bundle on top. Wrap the prosciutto around the bundle to hold the ingredients together. Repeat to use all the prosciutto.

Place onto baking tray and cook for 10 to 12 minutes or until golden.

Notes
