

Kumato, fennel, bean & haloumi salad



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Preparation 20 mins | Cooking 7 mins | Serves 4

150g baby green or butter beans
2 bulbs baby fennel, trimmed and very finely sliced
½ small red onion, very finely sliced
2 tbs toasted pine nuts
2 tbs extra virgin olive oil + extra for drizzling
1 tbs lemon juice
1 tsp finely grated lemon rind
1 tbs chopped flat-leaf parsley
¼ cup pitted Kalamata olives
500g kumatoes (or vine-ripened tomatoes)
1 tbs olive oil
250g haloumi cheese, drained and cut into 1cm cubes

STEP 1 Bring a medium frying pan of water to the boil over high heat. Add beans and cook for 2 minutes until just crisp. Drain and refresh in cold water. Pat beans dry with paper towel and place into a large bowl. Dry the frying pan and set aside.

STEP 2 Add fennel, onion, pine nuts, extra virgin olive oil, lemon juice, lemon rind, parsley and olives to beans. Season with pepper to taste. Toss to combine. Thickly slice tomatoes and arrange on a serving platter. Top with bean mixture.

STEP 3 Heat olive oil in the frying pan over medium-high heat. Add haloumi and cook, tossing often, for 1-2 minutes until golden. Drain on paper towel. Sprinkle haloumi over salad. Drizzle with extra virgin olive oil and serve.