



Black Aged Pepper

BEEF & HALLOUMI KEBABS

Method

1. Dice the beef & halloumi cheese the same size ready for skewering
2. Pre-marinate the beef with AVO Lafiness Black Aged Pepper Marinade
3. Alternate the halloumi cheese and beef onto the skewer
4. Sprinkle with sesame seeds

Cook at Home

Perfect for the summer BBQ get together! Cooks well under the grill and in the oven too! Oven cook in a pre-heated oven at 180°C/ 350°F Gas Mark 4 for 35 minutes or until fully cooked through.



Ingredients

- Beef For Kebabs - Rump, Top Rump/Flat Iron
- AVO Lafiness **Black Aged Pepper** Oil Based Marinade
- Beef for kebabs (rump/top rump/flat iron)
- Halloumi Cheese
- Sesame Seeds