



## Buntine Protein® Haloumi (Non-Dairy) Recipe

### Ingredients

Buntine Protein®	10g
Water	190g
Nutritional yeast	0.25g
Onion powder	0.125g
Garlic powder	0.1g
Mustard	0.06g
Lemon juice	1g
Coconut oil	2g
Glucano delta lactone	0.5g
Starter culture powder	1g
Cheddar flavour*	0.5%
Milk flavour*	0.8%
Salt	2%

\*DSM flavours

### Method

#### Stage 1

1. Lupin milk: add 10g protein powder to 190g water and hydrate for 1 hour using a magnetic stir bar.
2. For flavour and texture and nutritional yeast, onion powder, garlic powder, mustard, coconut oil, lemon juice and whisk for 1 minute.
3. Protein coagulation: heat lupin protein milk in a water bath at 70°C and 85 rpm. When the temperature reaches 60°C ± 5 °C add glucano delta lactone and mix for 1 minute.
4. Incubate for 45 minutes at 90°C in water bath.
5. Fermentation: cool curd to 35°C, then add starter culture powder.
6. Incubate for 23h at 25°C.
7. Cut fermentation curd into 1cm cubes to allow more whey to drain, wrap in cheese cloth and place on a separator; let drain for one hour.
8. Add milk flavour, cheddar flavour and salt, and press the curd overnight in the fridge.

#### Stage 2

1. Cut the cheese into pieces that are 3cm in width and 5cm in length.
2. Make a 5% brine (15g salt +185g water), heat in a water bath until it reaches a temperature around 80°C.
3. Carefully place the cheese pieces into the brine.
4. Let the cheese soak in the brine for about 10 minutes, or until it starts to float.
5. After the soaking time, remove the cheese from the brine and pat it dry with a paper towel.



Wide Open  
Ingredients

Lupins.  
Reimagined.

To Serve

1. Heat a pan with some olive oil over medium heat.
2. Place the Halloumi cheese pieces in the pan and cook them for a few minutes on each side, until they turn golden brown.

