PALESTINIAN BRUNCH

photo credit: phoebe rison/[the olive tree kitchen]

Why not invite your friends, fellow foodies and local Palestine supporters over for a delicious and informative cultural morning of a traditional PALESTINIAN BRUNCH?

This is a great chance to enjoy Palestinian food and culture and share time with like-minded people while raising money for the essential campaigns we run to support Palestinians.

This is the best way to cook Halloumi and can go great with salads or any other dishes! This recipe is part of our Palestinian brunch fundraising pack. All recipes are available at www.sabeel-kairos.org.uk/fundraising

Ingredients:

- 1 pack of full fat halloumi

To prepare:

- Chopping board, knives

To prepare:

- 1 small frying pan, hob

To serve:

- 1 small plate

Method:

Slice the halloumi into 1cm thick slices and griddle in a dry non-stick pan on a medium heat.

Continue to cook for around 5 minutes or until each side is a nice golden colour

Why not serve your brunch with olives, zaatar, pickles and warm pitta bread

Sabeel-Kairos

Taking Action for Palestine

www.sabeel-kairos.org.uk
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Have a great morning and do send us some of your photos! All recipes are kindly provided by Phoebe Rison and her Mama Nadia Aranki-Stoves from The Olive Tree Kitchen. Please send cheques for money raised with a covering letter and any photos you would like to share with us to: Sabeel-Kairos, Office above Age UK, 60 The Parade, Oadby LE2 5BF