



PARADISE BEACH PURVEYORS

CHARGRILLED RED PEPPER PESTO



Moroccan Spiced Haloumi & Eggplant with
Paradise Beach Purveyors Chargrilled Red
Pepper Pesto

Ingredients

1 tub of Paradise Beach Purveyors
Chargrilled Red Pepper Pesto
250g fresh haloumi cheese
1 large eggplant
5 tablespoons of bought Moroccan spice
mix (such as Herbie's Ras El Hanout)
Olive oil for cooking

Method

Slice haloumi into four pieces and slice the
eggplant into four thick rounds and dust all
with the Moroccan spice.

Heat the olive oil in a pan and brown the
haloumi and eggplant well on both sides.
Remove and drain on paper towel.

Arrange alternate slices of eggplant and
haloumi on a long dish and top with
lashings of Paradise Beach Purveyors
Chargrilled Red Pepper Pesto.

Serves 4 as a starter or side dish.

Call it Chargrilled Red Capsicum Pesto if you like,
the Paradise Beach version is a cousin of the famous
Spanish Romesco sauce. Chargrilled red capsicum
combines with roasted cashew nuts and Parmesan
(no chilli) to make a brilliantly coloured, beautifully
textured Pesto that goes with so many things, as a
dip or as an ingredient. Gluten Free.



Gold Medal
Royal Melbourne
Dairy Produce
Awards 2007



Silver Medal
Royal Melbourne
Fine Food
Awards 2010



Silver Medal
Royal Melbourne
Fine Food
Awards 2009



Silver Medal
Royal Melbourne
Fine Food
Awards 2008

Product	Pack Size	APN
Chargrilled Red Pepper Pesto	180g	9333430000229
Also available in 2kg		for more information see www.paradisebeach.ws