



Roasted baby kumara, halloumi, tahini

By Michael Meredith

20 minutes

Preparation time

40 minutes

Cooking time

4 serves

Serves

INGREDIENTS

Roasted kumara and pumpkin

500 g baby red kumara/sweet potato, cut in half 500 g buttercup/butternut pumpkin, cut into wedges, skin on Olive oil, to drizzle Salt flakes and pepper, to taste 80 g (½ cup) roasted hazelnuts, chopped

Tahini dressing

80 ml (? cup) tahini paste
1 clove garlic, crushed
1 lemon, juiced
2 tbsp olive oil
150 ml warm water
Salt flakes and pepper to taste
1/4 cup roughly chopped parsley

To serve

200 g halloumi, diced

METHOD

Roasted kumara and pumpkin

- 1. Preheat the oven on Fan Plus at 190°C and select Crisp function.
- 2. Toss the kumara and pumpkin in oil and season.
- 3. Transfer the kumara and pumpkin to a gourmet oven dish and place in oven on shelf level 2.
- 4. Roast for 30 minutes or until cooked through and golden, toss occasionally during cooking.

Tahini dressing

- 1. In a medium bowl, whisk together tahini, garlic, lemon and olive oil
 - to combine.
- 2. Gradually whisk in warm water (add more if needed for consistency), season to taste and add chopped parsley.

To serve

- 1. Heat a frying pan on medium-high heat, Induction setting 7 and cook halloumi until golden on both sides. Remove from pan and set aside.
- 2. Place the vegetables in a serving dish and sprinkle over the hazelnuts.
- 3. Spoon the dressing over the vegetables and top with the grilled haloumi and serve.

Additional appliance method Oven with AirFry

- Miele's new AirFry function (available in selected ovens) creates crispier results compared to using the regular Fan Plus setting.
- This recipe can be cooked using the same setting as above but using AirFry. Cooking times may be reduced.

Hint and tips

- The halloumi can be omitted to make this dish vegan.
- Roast the hazelnuts in the oven on Fan Plus at 160°C for 15 minutes.