



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

¼ 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.