



DECEMBER 2023

bacon haloumi pesto bites

Makes approx 16 bite pieces.

Ingredients

8 thin rashers streaky bacon, halved crossways

2 tbsp Rozas Traditional pesto

16 large fresh basil leaves,
plus small sprigs to serve

225g Dodoni haloumi, cut into 16 pieces

1 tbsp Mount Zero olive oil

Method

Preheat oven to 220C/200C fan-forced and line a baking tray.

Spread pesto on bacon slices.

Place a basil leaf and a piece of haloumi on one end of each bacon slice.

Roll up bacon and secure with toothpicks.

Put prepared bacon rolls on baking tray and drizzle with oil.

Bake for 20 minutes, brushing with pan juices halfway.

Let it stand for 5 minutes before serving.

Garnish with extra basil.

