



Roasted baby kumara, halloumi, tahini

By Michael Meredith

20 minutes

40 minutes

4

Serves

INGREDIENTS

500g baby red kumara, washed, cut in half
500g buttercup pumpkin, cut into wedges, skin on
Olive oil
Salt and pepper
½ cup roasted hazelnuts, chopped
200g halloumi, sliced

Tahini Dressing

80ml tahini paste
1 clove garlic, minced
Juice of 1 lemon
2 tablespoons olive oil
150ml warm water
Salt and pepper to taste
¼ cup parsley, chopped

METHOD

Roasted Baby Kumara

1. Pre-heat Oven on Fan Plus 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, Shelf position 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. 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. Serve warm.

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.