



**Grilled Cucumber, Watermelon, and Halloumi Cheese Salad**

*Lior Lev Sercarz, Chef / Spice Blender, La Boîte – New York, NY*

Yield: 4 servings

Ingredients:

6 each	Persian cucumbers, halved lengthwise
3 teaspoons	La Boîte Izak N.37 Blend, separated
2 teaspoons	La Boîte Cancale N.11 Blend
3 tablespoons, plus more as needed	Olive oil, separated
4 each	Halloumi cheese, 3-inch squares
2 cups	Watermelon, cubed
1 each	Lemon, juiced

Procedure

Spice the cucumbers with 2 teaspoons of the Izak N.37 Blend, 2 teaspoons of the Cancale N.11 Blend, and rub with 1 tablespoon of olive oil. Grill the spiced cucumbers directly over a medium flame, face down, for approximately 5 minutes, and then chop them into half-inch pieces.

Use the remaining 1 teaspoon of Izak N.37 Blend to spice the halloumi, and coat with 1 tablespoon of olive oil. Grill the slices of cheese directly over a medium flame for a few minutes on each side.

In a mixing bowl, toss the watermelon with the remaining 1 tablespoon of olive oil and the juice of 1 lemon.

In a separate family-style dish, or four individual dishes, compose the salad by placing the halloumi cheese on the bottom. Top the cheese with watermelon and cucumber, plus more olive oil to taste, if desired.