Alicia’s Kitchen Hot Chilli Honey Halloumi & Bacon Bites

EASY • 35 MINS

A few simple ingredients and you’ve got Christmas nibbles worth gathering around. Wrap crisp-edged bacon around golden halloumi, then give the whole platter a generous drizzle of Capilano Hot Chilli Honey. The honey gets into the folds of the bacon, so you get a little sweetness and warmth with each salty bite. These halloumi and bacon bites from Alicia’s Kitchen are best passed around while they’re warm.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	20 mins	24

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Ingredients

- 360g halloumi
- 500g streaky bacon
- Capilano Hot Chilli Honey, to drizzle
- Olive oil, for cooking

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

1. Cut the halloumi into approximately 24 bite-sized pieces.
2. Heat a small amount of olive oil in a frying pan over low to medium heat. Cook the halloumi, turning, until golden on all sides.
3. Cook the bacon strips until golden with crisp edges.
4. Fold each bacon strip back and forth into a ribbon shape, then thread a cocktail pick through the centre to hold the folds together.
5. Push the pick into a piece of golden halloumi to secure.
6. Arrange on a serving platter and drizzle generously with Capilano Hot Chilli Honey just before serving.

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