

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

Crispy Golden Haloumi Fries  
RECIPE

### Crispy Golden Haloumi Fries



<?xml version="1.0"?>

TIME

5

INGREDIENTS

6 items

MAKES

4 servings

The perfect side or snacking menu item for sharing, these are crunchy and golden yet creamy on the inside. Suitable for any variety of dipping sauces.

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## INGREDIENTS

- 2 tbsp. MasterFoods™ Professional Garlic & Herb Seasoning, plus extra for sprinkling
- 500 g Haloumi, cut into chips
- 75 g Plain Flour
- Oil, for frying
- Handful of fresh Lemon Thyme
- MasterFoods™ Professional Aioli and MasterFoods™ Professional Hot Chilli Sauce, for dipping

PRODUCTS USED



MasterFoods Professional Garlic and Herb Seasoning 700g

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Hot Chilli Sauce 3L

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Roast Garlic Aioli 2.2kg

[SEE DETAILS](#)

## Cooking Instructions:

1. 1  
Combine the garlic and herb seasoning with the flour and toss the haloumi chips in until evenly coated.
2. 2  
Heat a deep fryer or heavy-bottomed pan with oil to 180°C.
3. 3  
In batches, cook the haloumi for 2 to 3 minutes, or until golden brown and crisp.
4. 4  
Remove from hot oil and place onto paper towel to drain. Sprinkle with extra garlic and herb seasoning while still hot.

5. 5

Served garnished with lemon thyme and enjoy with dipping sauces on the side.

## Tips:

1. 1

These fries can be enjoyed with MasterFoods™ Professional Vegan Mayonnaise, MasterFoods™ Professional Tomato Sauce or MasterFoods™ Professional Barbecue Sauce.

2. 2

Sprinkle over some finely grated parmesan cheese for extra flavour.

## More Recipes Like This



### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



### [Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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## [New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

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