

Breaded Manouri PDO with caramelised hazelnut and cucumber salad



Informations

People : 4

Preparation : 15

Cooking time : 10

Ingredients

- 400 g Manouri PDO
- 3 cucumbers
- 150 g whole hazelnuts
- 100 g cane sugar
- 50 g coriander seeds
- 50 g turmeric
- 50 g sesame seeds
- 2 eggs
- 150 g yoghurt
- A little flour
- Red onions
- Salt

Preparation steps



1. Wash the cucumbers and cut them into long, thin strips. Spread the cucumber strips out on parchment paper and lightly salt them on both sides to make them springy.
2. Heat the cane sugar in a saucepan until it caramelises. Add the hazelnuts, then let them cool on parchment paper.
3. Cut the Manouri into slices, then bread them.
To do this: coat the Manouri slices with flour, dip them into the egg, then coat them with the coriander, turmeric and sesame seeds.
4. To finish, cook them gently in a frying pan.
5. Place a layer of yoghurt on a plate, then place the slices of breaded Manouri coated with cucumber strips. Add the caramelised hazelnuts and slices of onion.

? **Tip:** Diced, breaded Manouri makes for the perfect snack.