

Ingredients

- 2 small cloves of garlic
- 1 lemon
- 4 ripe peaches
- extra virgin olive oil
- 1 teaspoon dried oregano, ideally the flowering kind
- 2 x 225 g blocks of halloumi
- 300 g sourdough bread
- ½ a bunch of fresh flat-leaf parsley (15g)
- 2 tablespoons shelled unsalted pistachios
- 1 tablespoon runny honey

Method

1. Start with the marinade. Peel the garlic, and finely grate into a large bowl with the zest of 1 lemon. Cut the peaches into quarters, removing the stones, and finely grate just one quarter into the mix. Add all the remaining peach quarters, squeeze in most of the lemon juice (save a little for later), add 4 tablespoons of oil and the oregano. Season with black pepper, and lightly toss together.
2. Score both sides of each block of halloumi in a criss-cross fashion, going about ½cm deep, then cut each into 6 chunks and add to the peaches.
3. Cut the bread into chunks about the same size as the halloumi, add to the bowl and toss it all together.
4. Take a bit of pride in skewering everything up onto 4 long skewers, then cook on the barbecue, or in a griddle pan, until golden and beautifully charred. Move to a serving platter.
5. Tear off the top leafy half of the parsley and dress with the remaining lemon juice, a little oil and a pinch of salt, then scatter over the skewers. Crush the pistachios in a pestle and mortar and sprinkle over the top, then drizzle with the honey to finish.

Tips

- *You can change up the bread, use whatever you fancy.*
- *Smoky bacon would be a lovely addition here, if you've got it.*