



**MINIS, MAGNUMS AND MONDO  
CHEEZY BITES BY PROFESSOR  
MICULAN BRADLEY WITH ALEXIS  
AND AINSLEY (STUDENTS)**

**PAIRING 1: LEMON PICKLE CURRIED  
HALOUMI WITH STOCKYARDS WINTER  
SAISON 230 ML BEER (MINI CAN)**

**INGREDIENTS**

Haloumi cheese

Small amount of yogurt (approximately a  
half cup)

Madras curry spice (to taste)

Fresh chopped green onion

**PAIRING 2: BAKED BRIE WITH  
CRANBERRY & CASHEWS PAIRS WITH  
MARTINI & ROSSI ASTI (SPARKLING WINE  
IN A MAGNUM BOTTLE)**

**INGREDIENTS**

Wheel of brie cheese

Gremolata (combination of cashews, sunflower  
seeds, and a tiny bit of honey to taste)

Brown sugar

Dried cranberries

Zest from 1 orange

**METHOD**

**LEMON PICKLE CURRIED HALOUMI:**

1. Slice haloumi into approximately 1 cm slices.
2. Add haloumi, a small amount of yogurt and madras  
curry spice to a medium frying pan.
3. Fry haloumi over medium heat. Stir in a small amount  
of fresh, chopped green onion.
4. Transfer to a plate and squeeze lemon over top  
to serve.

**BAKED BRIE WITH CRANBERRY & CASHEWS:**

1. Warm a wheel of brie cheese in the oven or in a  
medium frying pan on medium heat until warmed  
through. Transfer to a plate.
2. Add gremolata (combination of cashews, sunflower  
seeds, and a tiny bit of honey).
3. Top with brown sugar, dried cranberries and  
orange zest.