

Pumpkin and fried haloumi sliders with pesto mayonnaise

Recipe by Chef Jason Ford

325g butternut pumpkin, chopped and roasted
30ml extra virgin olive oil
200g canned chickpeas, drained and roughly mashed
½ cup bread crumbs
4 sprigs flat parsley, chopped
1 egg, lightly beaten
120g haloumi, sliced
2 garlic gloves
50g peanuts, toasted
50g basil, torn
25g parmesan, grated
75g mayonnaise
4 crusty bread rolls, small
40g rocket leafs
1 trussed tomato, sliced

1. Mash the roasted pumpkin to a coarse paste with chickpeas; add crumbs, parsley and egg. Shape into 4 patties. Chill for 15 minutes.
2. In a frypan on medium heat using half the olive oil, fry the pumpkin patties until golden brown on both sides.
3. Meanwhile – to make the pesto mayonnaise, pound the garlic, peanuts, basil and parmesan to a paste, and then stir in the mayonnaise.
4. Place the remaining olive oil in the frypan; add the haloumi and cook, turning, for 1-2 minutes until golden on both sides.
5. To assemble, spread the bottoms of the toasted rolls with pesto mayonnaise, then top with rocket, tomato, haloumi and pumpkin patties, and then a dollop of more mayonnaise.
6. Secure the lids in place by inserting a skewering down the centre of the entire slider.

Serves 4.