

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Saganaki

Flaming Greek Cheese

BY CHEF MARTY SLAVIN

### Ingredients

4 oz. kasseri cheese  
1 tbsp. water  
½ cup all-purpose flour  
1 tbsp. olive oil  
2 tbsp. brandy  
½ lemon  
1 tbsp. Italian parsley, chopped  
Pita Bread

### Directions

Brush each side of cheese with water and dredge in flour.

Preheat cast iron skillet on medium-high heat until smoking. Pour in olive oil. Carefully place the floured cheese in the hot oil and cook until the cheese begins to ooze and a golden crust forms; about 2 minutes. Quickly flip over with a spatula and brown other side, about 30 seconds.

Remove skillet from heat and pour brandy over cheese. Carefully light the brandy using a fireplace lighter and yell "*Opa!*"

Squeeze lemon juice over the cheese to extinguish the last of the brandy and garnish with parsley. Serve with pita bread.