



Saganaki Flaming Greek Cheese

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2

Description

Saganaki is a Greek appetizer made with fried kasseri cheese. The ritual of adding brandy and flambéing the cheese was started by restaurateurs in Chicago who encouraged customers to yell Opa as the plate was being ignited. You can recreate the tradition at home in minutes whether you'd like to spark up a little romance with an old flame on date night or just try a fast and fun cheese dish on a chilly weeknight. Serve with sliced fresh or grilled bread.

Ingredients

- 1 (4 ounce) package kasseri cheese - 1 tablespoon water
- or as needed - $\frac{1}{4}$ cup all-purpose flour
- or as needed - 1 tablespoon olive oil - 2 tablespoons brandy
- at room temperature - $\frac{1}{2}$ lemon
- or to taste - 1 tablespoon freshly chopped Italian parsley

Instructions

1. Brush each side of kasseri cheese with water; dredge both sides in flour
2. making sure the surface is completely covered. Preheat a well-seasoned cast iron skillet on medium-high heat until smoking; pour in olive oil. Carefully place floured cheese in hot oil and cook until cheese begins to ooze and a golden-brown crust forms
3. about 2 minutes. Quickly flip cheese over with a spatula. Fry until the bottom is golden brown
4. about 30 seconds more. Remove from the heat and place skillet onto a napkin-lined plate. Pour brandy into the skillet over the cheese. Light the brandy using a fireplace lighter. Squeeze some lemon juice on top to extinguish the last few flames and garnish with parsley. Unknown Chef's Notes I've also made this with a cheese called halloumi
5. which is tasty but doesn't melt at all
6. and for me
7. that's the best part. You can also use Graviera
8. Kefalograviera
9. Kefalotyri
10. or even firm feta cheese. Any high-proof liquor will work in this recipe
11. and you can garnish with oregano if you prefer.