



# Saganaki

*Serves 4*

*Time: 00:10*

*Credit: The Mediterranean Dish*

## Ingredients

1 (8 ounce) block semi-hard cheese like kefalotyri, graviera, or pecorino  
All purpose flour, for coating  
Freshly ground black pepper  
¼ cup extra virgin olive oil  
1 small lemon, cut into wedges  
½ ounce brandy or ouzo, to flambé (optional)

## Directions

Prepare the cheese. Use a sharp knife to slice the cheese into two ½-inch-thick slices. Rinse each slice with room temperature water, then pat them dry slightly. (This will help the flour adhere to the cheese.)

Coat the cheese in flour. Spread flour onto a rimmed plate and season with black pepper. Dredge the two pieces of cheese in the flour, coating all over.

Fry the cheese. Heat the olive oil in a nonstick skillet over medium heat. When the oil is hot (but not smoking), carefully arrange the slices side by side in the skillet. Pan-fry the cheese for a couple of minutes, until golden brown on the bottom. Lower the heat slightly so it does not brown too fast. Flip the cheese and sear until the other side is golden brown.

Finish and serve. Squeeze some lemon juice over the cheese and serve at once. Or, to flambé the cheese, pull the pan off the heat. Pour the brandy into the skillet and carefully ignite it. Once the alcohol burns off, squeeze some lemon juice on top and enjoy!