

Kiki's Recipes

Saganaki (Flaming Cheese)



Ingredients: 2 Medium Slices of Kefolograviera (cut cheese ¼ inch thick)

1 Cup Flour

Extra Virgin Olive Oil

Fresh Lemon

Brandy (Optional)

Directions:

Beat two eggs, put in bowl

Pour 1 cup flour on plate

**Heat 1 Cup Ex. Virgin Olive Oil in Pan
(until HOT)**

Dip Cheese Slices in Cold Water (quickly)

Prepare Cheese to Fry: Alternate dipping cheese in eggs, then flour- Repeat!

Fry battered cheese until golden brown. Squeeze with Fresh Lemon, Serve!

OPA! Serve With A Flame! Pour one shot of Brandy in the pan, & light on fire! Squeeze Fresh Lemon to put out the flame, Serve!