



Pan Fried Greek Cheese

with Aphrodite Kefalotyri Saganaki, Green Tomato & Basil Dressing

Serves: 4

Prep Time: 5 mins

Cook Time: 6 mins

Ingredients:

340g / 12oz Aphrodite Kefalotyri Saganaki, sliced and cut in triangles

120g / 4oz firm grapes

2 tbsp extra virgin olive oil

½ cup plain flour

250g / 8oz bunch rocket, trimmed

400g / 14oz green or yellow firm tomatoes, sliced

Basil dressing

1 small garlic clove, peeled

½ tsp sea salt flakes

1 cup basil leaves

2 tbsp extra virgin olive oil

1 tbsp apple cider vinegar

Method:

(1) To make the basil dressing, place the garlic, salt, and basil in a mortar and pestle and pound until a paste forms. Add the oil and vinegar and mix to combine. Set aside.

(2) Heat a large non-stick frying pan over high heat, add the grapes and cook for 3 minutes or until blackened. Remove and set aside.

(3) Reduce the heat to medium-low, add the oil to the pan, dust the cheese in the flour, cook in batches, for 2 - 3 minutes on each side or until golden brown.

(4) Divide the rocket, tomatoes, and grapes between plates. Top with the cheese and drizzle over the basil dressing. Eat immediately while the cheese is hot.

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