



ONTARIO BRIE "SAGANAKI"

This dish is an ode to Chef Ricky's first restaurant job as a food runner in a Greek restaurant. Traditionally this dish uses Kefalotyri or Halloumi cheese, but we use a whole wheel of Ontario brie to celebrate Ontario cheese and give it some local flavour. Setting this cheese aflame, either stove top or tableside, adds to the excitement of the dish, creating a fun experience for you and your dinner guests.

Serves 4 people

Prep Time: 5 to 10 minutes

Cook Time: 10 minutes

INGREDIENTS

DEEP-FRIED SALTINES

1 sleeve (24-30 pcs) Salted saltine crackers

1 tablespoon Dried parsley

2 cups Canola/vegetable oil

½ tablespoon Dried dill

1 tablespoon Sesame seeds

1. Preheat 2 cups of oil in a small pot over medium heat or a deep fryer until the oil reaches 350 degrees Fahrenheit.
2. Carefully place saltine crackers in oil and fry until golden brown, about 30 seconds to 1 minute.
3. Using a fine mesh skimmer or a slotted spoon, carefully remove crackers from oil and into a mixing bowl. Gently toss crackers in sesame seeds and dried herbs. Once coated, carefully place crackers onto a wire rack or lined baking sheet to cool.
4. Set aside.

INGREDIENTS

ONTARIO BRIE "SAGANAKI"

1 wheel (approx. 150-250g) Ontario Brie, chilled/frozen for 30 minutes (we use Gunn's Hill Artisan Brie)

1 tablespoon Canola/vegetable oil

Salt & Pepper

⅓ cup Ontario whiskey (we use Dillon's Rye)

Garnishes (OPTIONAL) mint, oregano, parsley, edible flowers

1 Lemon, cut into wedges



1. Preheat a nonstick or cast-iron pan over medium high heat.
2. Add oil to the pan and heat for a few seconds.
3. Carefully place chilled brie into the pan and sear until golden brown, about 1-2 minutes.
4. Using a spatula, gently flip brie to sear on the other side until golden brown and the brie becomes soft to the touch, about 1-2 minutes.
5. Once the brie is soft and warmed through, remove the pan from heat and carefully add whiskey. Using a long BBQ lighter, light the pan aflame and allow the alcohol to cook. The flames will gradually die down as the alcohol burns off.
6. Finish with a squeeze of lemon juice and top with desired garnishes and serve warm with deep fried saltine crackers.

TO MAKE WITH US

Tools:

Small nonstick pan OR small cast iron pan

Flat metal or rubber spatula

BBQ lighter

Small sauce pot OR tabletop deep fryer if you have one

Medium sized mixing bowl

Large slotted spoon OR fine mesh deep frying skimmer

High temp thermometer (if not using deep fryer)

Baking sheet with wire rack OR lined with paper towel

Suggested Wines:

Big Head Wines 2020 Chenin Blanc

Ravine Vineyards 2020 Sauvignon Blanc

Oxley Estate Winery 2020 Pinot Gris