



Jim – 4 Guys and a Tomato

Event: Bainbridge Island Spouses and Guests, August 16, 2025

Inspired by: Various YouTube Videos

I love this melted cheese appetizer, which is made by frying a hard Greek sheep or goat cheese. We make the presentation fun by adding a half shot of a high-proof liquor such as brandy or Greek ouzo. When ignited, everyone yells “Opa!”

In Greek, Opa is an exclamation of shock or surprise. It commonly means Oops or Whoops.



Ingredients: (makes 3 slices)

		Artisan Bread (I used an olive focaccia)
1	200 gr	Kefalotyri
		Water
¼	C	AP Flour
		Olive Oil
1	oz	Brandy
1		Lemon, halved
1	T	Fresh Oregano or Parsley, chopped

Directions:

1. Brush bread with olive oil and grill; cut bread slices into smaller pieces sized appropriately for spreading the melted cheese by your guests
2. Slice the cheese into approximately ½” pieces
3. Wet the cheese with water and lightly dust with flour
4. Coat a hot pan with olive oil; add the cheese; reduce the heat to medium
5. Turn the cheese when it starts to melt and has formed a golden-brown crust (approximately 2 minutes). Note that the surface of some cheeses will clump when turned; just move the layer with your spatula to form a more even crust.
6. Turn off the heat and cook until the rest of the cheese starts to melt (approximately 30 seconds)
7. Pour about half a shot into each pan and ignite
8. Squeeze the lemon over the pan to extinguish the flames
9. Garnish with chopped oregano

Cheese options include: Graviera, Kasseri, Kefalograviera, Kefalotyri. Other cheeses such as a firm feta or Halloumi can be used, although they do not melt as well