

GRIDDLED CHEESES WITH PARSLEY, RED ONION, AND CHERRY TOMATOES

Prepared by: David Kenner, November 2018

Source: Mallmann on Fire

Extra virgin olive oil

8 ounces good grilling or melting cheese, such as haloumi, kasseri, Comte, or provolone, sliced into wedges or slices about 1 inch thick

1 small red onion, very thinly sliced

½ pint each red and orange cherry tomatoes, halved

1 cup fresh flat-leaf parsley leaves

Sea salt and freshly ground black pepper

Grilled bread

Heat a chapa or a large cast-iron griddle over low heat until a drop of water sizzles on the surface. Brush it with olive oil and place the cheese wedges or slices on the griddle, spaced well apart. Cook for about 2 minutes, without moving them, until the bottom is nicely browned and the cheese is beginning to soften or melt. Use a sharp spatula or scraper to transfer the cheese, browned side up, to a serving platter. If you are using a soft cheese, gently but firmly squeeze the pieces into an attractive scrunched shape.

Arrange the onion and tomatoes on the platter, scatter the parsley over the top, and drizzle with olive oil. Season with salt and a few grinds of pepper. Serve with grilled bread.

David's Notes: This was really good. We used haloumi and Comte.

