

Caciocavallo Scaloppine

Sicilian Cow's Milk Cheese Sautéed with Toasted Garlic, Mint, and Sambuca

Serves 6

6 ounces	Caciocavallo cheese (sharp provolone may be substituted)
1 tablespoon	extra virgin olive oil
2 cloves	sliced garlic
1	sprig mint
1/4 cup	Sambuca Romana
	Fresh cracked pepper

Slice the Caciocavallo into four half-inch thick pieces.

Heat a 10 inch nonstick sauté pan over high heat and add the oil and heat it until it almost begins to smoke.

Carefully lay the Caciocavallo pieces into the hot oil.

Do not be tempted to turn the cheese until it has a noticeable crust on the bottom, then turn the cheese slices with a pair of tongs or a fork carefully to brown the other side.

Once the cheese is turned over, add the sliced garlic and sauté to a light golden brown. Pull the pan **far away** from the stove.

While standing back, add the Sambuca and carefully return it to the stove as the pan will flame dramatically

Season the cheese with pepper, then tear the mint leaves into the pan.

Place the golden cheese and all of its sauce onto warm plates and serve immediately.

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