



**TENUTE CORSO**  
SICILIA 1943

and

*Don Camillo Restaurant,*

*Siracusa*

# **Grilled cheese in Siracusa Lemon leaves**

## **Ingredients**

**400 g fresh pecorino or  
caciocavallo**

**8 fresh lemon leaves**

**2 cloves of garlic**

**Extra-virgin olive oil**



Wash the lemon leaves well and leave to dry. Cut the cheese into four parts to create four servings. Cut the garlic cloves in half. Rub the cheese pieces with the garlic cloves and place each piece between two lemon leaves. Put the leaf parcels on a hot griddle pan, or under a hot grill, for a minute - long enough to flavour the cheese but not melt it too much. Open the leaves and serve.