

Sangak with Fresh Basil and Bulgarian Cheese

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 10 minutes

Chef's Notes

Sangak (or nan-e sangak) is a thin, rectangular or triangular, Iranian flatbread that is about two feet long. It is commonly sold in Persian markets. If you cannot find this type of bread, you can substitute pita bread or naan bread.

Step 1: Gathering Your Mise en Place

- unsalted butter, room temperature
- kosher salt (to taste)
- 1/2 cup Bulgarian white cheese*
- 1/2 bunch fresh basil

Wash and spin dry the basil. Gather the butter, salt and cheese. Set aside.

*Note: Bulgarian white cheese is sometimes referred to as Bulgarian feta cheese. It is pretty much the same as feta. If you cannot find Bulgarian white cheese you can use Greek feta instead.

Depending on how many people you are serving, you may need more or less feta and basil.

Before you start, place the oven rack about 4 to 6" -inches from the broiler and preheat your oven to broil.

Step 2: Preparing and Baking the Naane (Bread)

- 1 whole sangak flatbread

To prepare the naane, place a piece of the flat bread onto a baking tray. Brush it with some butter and then sprinkle it with salt to taste. The size of naane you use is up to you and how many people you are serving.

Place under the broiler until it is golden and warmed through. Keep an eye on it, as it won't take very long. You are just want to warm the bread through, melt the butter and very slightly crisp it up.

Step 3: Assembling the Naane (Bread)

- extra-virgin olive oil (for drizzling, optional)

Cut or tear the bread into individual-sized pieces, approximately 2" x 2" -inches.

Place a basil leaf onto each piece, along with a nice piece of Bulgarian feta.

Drizzle with a tiny bit of extra-virgin olive oil, if desired.

Step 4: Eating the Naane Bread

To eat the bread, simply roll it up or fold it. It makes for a delicious snack or hors d'œuvre.