

Parmesan Crisps | Tuiles

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

Parmesan crisps are the perfect accompaniment to soups and salads.

Step 1: Preparing Your Mise en Place

- 1 cup Parmigiano-Reggiano cheese*

Preheat your oven to 400° F (200° C). Grate the Parmesan cheese through the fine holes of a cheese grater.

If you like, you can mix a teaspoon or so of fresh herbs (thyme is quite nice) or add a bit of freshly ground black pepper.

Line a baking tray with parchment or a silicone baking mat.

*Other melting cheeses such as Gruyère can be used in combination with or instead of parmesan cheese.

Step 2: Baking the Crisps

To bake the crisps, sprinkle a few tablespoon of cheese to form a round of about 3 inches.

Bake for approximately 3 minutes until melted and just golden. Remove from the oven and let cool on the baking tray to harden.

Once cool, Parmesan crisps can be carefully stacked and stored in an airtight container. They are best fresh.

Step 3: Shaping the Crisps

The crisps can be molded into a variety of shapes. While they are still hot, use an offset spatula to transfer them to a mold (a rolling pin also works well). Just make sure to move quickly, as they tend to harden and set quite fast.