

GOOP



Giancarlo Giametti

Parmesan Crisps

Serves: 4

Time: 5 minutes

ingredients

- 1 cup coarsely grated parmesan cheese (don't use a microplane – use the biggest holes on a box grater)

preparation

Preheat the oven to 400°F.

Evenly space tablespoonfuls of parmesan on a large, nonstick or parchment-lined cookie sheet. Using a small spoon or your fingers, spread the parmesan so that each small pile becomes a thin circle roughly 3" in diameter. Bake for exactly five minutes or until the cheese is completely melted and bubbling and light golden brown. Be sure not to brown them too much or they will taste bitter. Let the crisps cool a minute, then slip a thin spatula or dinner knife underneath each one and remove to a rack to cool completely before serving.