



**PARMESAN TUILLE (“Baskets”)
Recipe by Nathan Pawli
& Jennifer Giardina**

Preheat oven to 350 degrees F. Place oven rack in the middle of the oven. Line a baking sheet with lightly greased (or Pam sprayed) parchment paper (or use a silpat). Pour a heaping Tablespoonful of SHREDDED PARMESAN onto the sheet. Gently spread or pat mounds into 2-1/2 to 3” inch circles with your fingers. Be sure to spread evenly for

better results. **NOTE: If you make them too thick they will be chewy rather than crispy.**

Bake 4 minutes or until bubbly and lightly golden; remove from oven and let parmesan crisps cool slightly, approximately 1 minute or until still warm and pliable and you can gently remove with a thin spatula. While still warm, press each of these rounds over an upturned Pyrex custard cup, shot glass, miniature muffin tins, or any small cup to form tulip shapes. Remove from mold when cool and setup. Store at room temperature, lightly wrapped, until ready to use.

* Serve as a basket for individual mini Caesar salads