

## **Frico** (Parmesan crackers)

Serves 16

100 g parmesan, finely grated

1. Preheat the oven to **190°C**. Line a large rimmed baking sheet with parchment paper.
2. Working in batches, scoop **1 T mounds of Parmesan** onto the baking sheet.
3. Evenly spread each mound about 8-cm wide and space at least 2.5-cm apart.
4. Bake until light brown and melted, **5 to 6 minutes** (check occasionally while baking to ensure they don't turn too brown).
5. Remove from the oven. Repeat with remaining batches.
6. It is possible to shape a frico into different forms. It is necessary to work quickly while they are still warm since they harden as they cool. To form tuile-like shapes, gently roll a warm frico around the handle of a wooden spoon.
7. To form cups, drape over an inverted mini muffin pan or over small inverted prep bowls.
8. Cool completely on the baking sheet

