



Parmesan Baskets & Crisps

Place oven rack in the middle of oven and preheat to 350 degrees F. Line a lightly greased baking sheet with parchment paper. Spoon 2 tablespoons of Parmesan cheese into a mound on the parchment paper and gently spread or pat cheese into a 4-5 inch circle with your fingers. You may only have room to make 2 cheese baskets on one baking sheet.

Bake 4 minutes or until bubbly and lightly golden. Remove from oven and let Parmesan cool slightly, about 1 minute, until still warm and pliable. Gently remove the Parmesan crisp with a thin spatula and drape over an upside-down custard cup, drinking glass or coffee cup. Gently press the Parmesan crisp around the mold (cup) with your fingers. Place a paper towel over the Parmesan basket, while it is still formed around the mold, to blot.

Parmesan Crisps

To make Parmesan Crisps, preheat oven to 350 degrees F. (place oven rack in the middle of oven). Line a lightly greased baking sheet with parchment paper. Spoon level tablespoon-size mounds 4 inches apart on baking sheet. Gently spread or pat mounds of cheese into 3½-inch long ovals in an even thickness with your fingers.

Bake approximately 4-5 minutes or until cheese is melted and any bubbles that form turn into a crunchy light golden crust. Parmesan crisps should be golden in color and lacy in appearance.

Remove from oven and cool crisps completely on baking sheet. Remove them carefully with a thin metal spatula to paper towels to drain.

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To make Rosemary Parmesan Crisps – Add 2 tablespoons finely chopped fresh rosemary leaves to the grated parmesan cheese.

Nut Parmesan Crisps – Sprinkle the top of each cheese circle with a small amount of chopped nuts and bake as above.