



## 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.