

Parmesan Cups

These little parmesan cups can be filled with any number of things – you're only limited by your imagination! They can also be made the day before and simply stored on parchment paper in an air tight container at room temperature.

Ingredients:

4 ounces Parmigiano-Reggiano (o Asiago if desired)

Freshly ground black or cayenne pepper (optional)

Preheat oven to 350 degrees Fahrenheit.

Line baking sheet with parchment paper or silicone baking mat. Using smallest holes on grater, finely grate cheese. Season with freshly ground black pepper or cayenne pepper if desired.

Place 1Tbsp mounds of grated cheese onto baking sheet. I find it best to work in small batches of 6-8. Spread mounds out using fingers, making sure each mound is at least 2 inches from other mounds. Be careful not to make mounds too thick or cups will end up being chewy and if you brown them too much, they'll be bitter.

Bake for 4-6 minutes, until bubbly and lightly golden. Using a spatula, transfer each onto an upturned mini muffin pan to model cup form. (If you don't have a mini muffin pan, you can always use an upturned egg carton, wine corks, or shot glasses).

Fill as desired. Some suggestions: pieces of prosciutto topped with orange or ginger marmalade, mini Caprese salads