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Parmesan Wafers
(Gourmet, September 2003)

1 ½ cups coarsely grated Parmigiano-Reggiano
(4 to 5 oz; do not use a food processor)
1 tablespoon all-purpose flour

Special equipment: a nonstick baking pad such as Silpat

Put oven rack in middle position and preheat to 350° F. Line a large baking sheet with nonstick pad.

Stir together cheese and flour in a bowl. Make 4 mounds (about 3 tablespoons each) about 5 inches apart on baking sheet and spread each mound to form a 4-to 5-inch round.

Bake until golden, about 10 minutes. Cool 2 minutes on baking sheet on a rack, then carefully transfer each wafer (they are very delicate) with a wide metal spatula to rack to cool completely.

Stir cheese in bowl (to redistribute flour) and make 4 more wafers in same manner.

Cooks' note: Wafers can be made 2 days ahead and kept, layered between sheets of wax paper, in an airtight container at room temperature.

Makes 8 wafers