



LACEY CHEESE CRISPS

Borrowed from the Italian cheese wafer, called frico, serve these as a snack with wine, a garnish for salad or an accompaniment to a steaming bowl of soup. During fig season I like one served on a halved fig.

1 cup finely shredded Parmigiano Reggiano, Pecorino Romano, or Grana Padano

1. Preheat the oven to 350°F. Using a packed measuring tablespoon of cheese for each crisp, place 8 mounds of cheese on a nonstick baking sheet, leaving about 2 inches between each.
2. Bake for 6 minutes or until the cheese is melted and soft and the crisps are a light golden brown. Remove from the oven and let stand until cooled and firm to the touch, about 30 minutes. Meanwhile, if you have a second baking sheet, repeat with the remaining cheese.
3. Use a thin metal spatula to lift the cooled crisps from the baking sheet and arrange on a plate.