

Parmesan Lace Wafers

5 ounces Parmesan cheese

- (1) Preheat the oven to 400 degrees F.
- (2) Shred the cheese in a fine-to-medium grate with strands at least in inch in length.
- (3) Place a silicone mat, or a piece of parchment paper on a cookie sheet.
- (4) Using a round biscuit cutter, or a cookie cutter, sprinkle about 1 Tablespoon of grated cheese within the inside of the form. Remove the form and repeat in another area of the cookie sheet. (The form keeps the cheese orderly and gives each wafer a consistent shape).
- (5) Bake the cheese for 10-11 minutes, or until cheese just begins to turn golden brown at the edge and the surface starts to appear drier. Watch carefully.
- (6) Remove from oven.
- (7) Transfer the parmesan lace wafers with a thin spatula to a cooling rack.
- (8) Serve on your favorite serving plate garnished with a small bouquet.
- (9) Makes approximately 40 lace wafers (3" diameter).