

Parmesan Cheese Crisps

Servings: 2

Source: Seattle Times 12/1/02

Ingredients

- 1½ cups Parmesan Cheese, Shredded
- 1 Olive Oil, Optional
- 2 Flour, Optional
- 1 cup Sun-Dried Tomatoes, In Julienne Strips
- 1 cup Boiling Water
- 1 teaspoon Kosher Salt
- 1 small About 4 Stems Fresh Basil
- ¼ cup Olive Oil
- ½ teaspoon Black Pepper

Method

1. Cover a baking sheet with a nonstick pan liner. If you don't have a nonstick liner, cover the baking sheet with baker's parchment and rub the parchment with olive oil instead, then sprinkle flour over the oil and shake to distribute the flour evenly.
2. Put a tablespoon of shredded cheese on the liner or coated parchment and flatten it slightly. Repeat with remaining cheese, arranging the tiny piles as if they were cookies on the sheet; allow ½ inch between each pile.
3. Bake 10 minutes in the oven, preheated to 350°F, or until the cheese is bubbling and slightly browned. Cool for 5 minutes, then lift the crisps from the sheets with a spatula and serve at once, or keep in an airtight container for several days.

Sun-Dried Tomatoes

1. Put the sun-dried tomatoes in a mixing bowl and cover with boiling water and salt. Allow them to stand for 10 minutes, or until softened. Most of the water will be absorbed by the tomatoes.
2. Strip the eaves of basil from the stems and stack the leaves into a small pile on a cutting board. Roll the pile of leaves into a little log and, with a sharp knife, cut the log in slices to make thin ribbons of basil. (This is called a chiffonade.)
3. Drain the tomatoes of any water left on them and put them in a food processor with the olive oil. Pulse until the tomatoes are finely chopped, almost pureed. Return the tomatoes to the bowl in which they were soaked and stir in the basil and pepper.
4. Serve the sun-dried tomatoes on top of Parmesan crisps or toasts. Store any unused spread in a tightly covered jar in the refrigerator. It will keep for at least a week.