



FRICO

SERVINGS 16

PREP TIME 04 min

COOK TIME 12 min

INGREDIENTS

- 1 cup Parmesan cheese, finely grated



DIRECTIONS

1. Gather the ingredients. Preheat the oven to 375 F. Line a large rimmed baking sheet with parchment paper or a silicone mat.
2. Working in batches, scoop 1 tablespoon mounds of finely grated Parmesan cheese onto the prepared baking sheet. Evenly spread each mound about 3 inches wide and space at least 1-inch apart.
3. Bake until light brown and melted, 5 to 6 minutes (check occasionally while baking to ensure they don't turn too brown). Remove from the oven. Repeat with remaining batches.
4. It is possible to shape a frico into different forms. It is necessary to work quickly while they are still warm since they harden as they cool. To form tuile-like shapes, gently roll a warm frico around the handle of a wooden spoon.
5. To form cups, drape over an inverted mini muffin pan or over small inverted prep bowls.
6. Cool completely on the baking sheet and enjoy.