

Parmesan and Pine Nut Crisps

A great accompaniment to Prosecco for your holiday parties!

Ingredients

2 cups finely grated fresh parmesan cheese *

1 tsp Italian herbs

Freshly ground black pepper to taste

1 tbsp flour

1 tbsp pine nuts

Method

Preheat the oven to 400°F. Line two large baking sheets with parchment paper.

In a large bowl combine the cheese, herbs, black pepper and flour.

Place a round cookie cutter on the baking sheet. Sprinkle 1 tablespoon of the cheese mixture on the inside of the cookie cutter. Tap the cheese lightly with the back of a spoon to spread and flatten the cheese. Sprinkle over a few pine nuts.

Leave about a 1 inch gap between each crisp. Bake about 6 - 7 minutes or until golden brown.

Allow crisps to cool a few minutes and then transfer to a wire rack to cool completely.

* Do not use pre-grated cheese as it will not melt well.

Buon Appetito!