Parmigiano Reggiano Serving Suggestions

Parmesan Crisps

Total Time: 10 min
Prep: 5 min
Cook: 5 min
Yield: 8 to 10 crisps
Directions
Preheat oven to 400 degrees F.
Pour a heaping tablespoon of Parmesan onto a silicone or parchment lined baking sheet and lightly pat down. A silicone baking sheet is highly recommended. Repeat with the remaining cheese, spacing the spoonful about a 1/2 inch apart.
Bake for 3 to 5 minutes or until golden and crisp. Cool.
Variations:
Sprinkle w/Basil, Garlic Powder or Black Pepper

Chive Parmesan Dip

Ingredients:
1 Pound Parmesan Reggiano Cheese block
2 teaspoons minced garlic.
2 teaspoons dried oregano.
1 teaspoon red pepper flakes.
2 tablespoons chopped chives.
1 Cup extra-virgin olive oil.
1 teaspoon freshly ground black pepper.
1 baguette

For the parmesan dip:
Add the above ingredients to a food processor and pulse until creamy. Adjust the consistency by adding additional olive oil if you want it thinner or add additional cheese if you want it thicker.

For the crostini:
Slice the baguette into 1/2 slices. Brush each side with olive oil and sprinkle a touch of salt on each. Lay onto a baking sheet and bake in a 350 degree oven for about 10 minutes. Flip the crostini halfway through the baking process. Let cool and enjoy with the parmesan dip.

Parmesan Mushrooms

Preparation: 17 minutes
Store: Refrigerate in an airtight container for up to 2 days.

2 lbs brown mushrooms, washed & stems removed
1 1/2 cups Parmesan cheese, grated
3/4 tsp salt
Ground black pepper, to taste

Preheat oven to 450 °F.

On a large baking sheet (or two), place mushroom caps tightly packed and touching, and sprinkle with salt and pepper. Top with Parmesan cheese, concentrating on filling up the cavities.

Bake for 15 minutes or until mushrooms are golden on the outside and cheese has melted. Serve hot.

Parm, Pears & Ham Appy

24 pear slices, thinly cut
1 Tbsp olive oil
100g Parmesan petals
12 thin slices French baguette
150g prosciutto cut into thin strips
2 Tbsp liquid honey

Lightly brush baguette slices with olive oil.
Arrange 2 slices of pear to fill each baguette.
Fold prosciutto slices on pear.
Sprinkle parmesan petals on top of each.
Drizzle with honey.

Cubed - *Serve with dried fruit or fig jam, and provide Aceto Balsamico di Modena or honey for dipping.*

Petals - *Use a cheese plane or vegetable peeler to shave off ribbons and serve over salads. The large surface area of the ribbons gives high flavor impact.*

Parmesan Onion Appetizer Squares

Total Time: 25 min
Prep: 5 min
Cook: 20 min
Yield: 30

Ingredients:
1½ cups mayonnaise
1½ cup Parmesan cheese grated or shredded
3 tablespoons grated onion
½ teaspoon salt
Pinch black pepper
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon granulated sugar
30 party cocktail bread or banquette slices

Directions:
Preheat the oven to 400-degrees.
Mix the first 8 ingredients together in a medium-sized bowl.
Spread approximately 1 tablespoon of the Parmesan mixture evenly onto the cocktail bread and place on a baking sheet.
Bake in a preheated oven for 20 minutes, or until the Parmesan Onion Appetizer Squares are golden in color.
Remove and serve hot, warm, or at room temperature.

"10 ways to use Parm rind"

1. *Throw them into tomato sauce when cooking. They'll impart some flavor. Pull them out and discard when the sauce is done cooking.*
2. *Place them in a jar, pour olive oil over them (perhaps add some garlic cloves, too) and make Parmesan-infused olive oil. Great for dipping bread into.*
3. *Throw them into bean soups or Minestrone. Discard the rinds before serving.*
4. *Throw them into the pot when you're making stock.*
5. *Add to stew. Remove rinds before serving.*
6. *Use them to flavor steamed artichokes. Add some chicken broth, onion and lemon juice and a cheese rind or two, and it's a delicious broth! (via the kitchn)*
7. *Put a rind in the pot when you're cooking risotto or other rice. Remove the rind before serving.*
8. *Make a Parmesan broth for cheese-filled pastas like ravioli. You can try this recipe for Ricotta & Pea Ravioli in Parmesan Broth or just use the recipe for inspiration for your own pasta in Parmesan broth.*
9. *Use in this recipe from Panera Bread for Tomato, Cheese and Bread Soup.*
10. *If the rind is pure cheese (with no waxy coating), you can grill the rind until it becomes soft and chewy, put it on a piece of crusty bread, and eat.*