

Parmesan Crisps / Tuiles Recipe.

Makes 6 – using a 3-inch (7.5cm) pastry ring diameter or english muffin rings

1 ounces (30g) parmesan, grated (5 grams / 2 Tablespoons per tuile).

Method

Use a baking tray lined with a silicon mat. Place 2 Tbsp (5g) grated parmesan into the ring and pat down to seal the cheese. Carefully, remove the mold; it should remain perfectly round. Repeat this process until done.

Height to ten tuiles can actually fit on the baking tray, spacing (1-inch / 2.5cm) a part.

Baking

Position rack in the middle of oven. Preheat oven to 350°F (180°C). Bake the parmesan crisps for 5 to 10 minutes or until golden and crisp. Let cool to room temperature before removing from the baking tray if you want them flat otherwise grab tuiles using a fish spatula as soon as they get out from the oven and bend them using a bottle or a rolling pan or even better; a tuile curving sheet (available online). Tuile can be cooked over a stove on medium high heat using a nonstick frying pan. A slightly squeezed English muffin ring can be used to imitate the tuile shape if desired. Follow the same procedure to have them bent.

Store tuiles in an airtight container in dry storage for up to 6 days.

