

# Parmesan Tuiles



These Parmesan tuiles or crisp are very simple to make and they are sure very tasty and elegant when added to any salad, especially Caesar salad.

You can always add a variety of herbs to please your palate...and your eyes.

### ***Ingredients:***

$\frac{1}{2}$  cup to 1 cup grated Parmesan cheese

Herb                      of                      your                      choice



## **Method:**

Preheat the oven to 350oF

In a bowl mix gently the grated Parmesan cheese with the herb of your choice, I used oregano.

Spoon the Parmesan cheese mix on a silicon mat (about 2 to 3 tablespoons) making small circle of approximately 2 ½ inch in diameter.

Bake until slightly golden brown, about 10 minutes.

Cool for a minute or so and using a silicone spatula gently transfer the tuiles to a cookie sheet.

Use immediately or store in an airtight container for later use.





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