



Fondant.com 2018 Advent Calendar

Day 4



Parmesan Potato Crisps

Food shaped as "things" seems to haunt me where ever I go.

The ornament on the right (made from rolled fondant) was inspired by the Parmesan Crisp on the left.

What the heck's a parmesan crisp, you say? Delicious, crunchy, crackery things that we eat with wine, soup, for parties - you've probably had something like this as garnish in a restaurant.

I made up my own version with "stuff" added to reduce the blow of all that cheese. To accomplish this, little by little I added more non-cheese things until it is just this side of falling apart structurally.

It turned into a popular recipe for a friend who is a Weight Watchers counselor. She survived on these and a WW pumpkin pudding recipe until she was a ghost of herself (and turned orange from all that the pumpkin - no kidding!).

Parmesan Potato Crisps

1 cup grated Parmesan Cheese

1/2 teaspoon dried parsley or dried marjoram

1 teaspoon total of any of the following or none at all:

-celery seed

-coriander seed

-sesame seed

-pepper

(You can add your own favorite non-salt spice mix)

1/2 cup cooked potato peelings that have been ground in the food processor and squeezed dry in paper towel.

You can leave out the potato and it will be fine as is --- *don't bother with the salt - there is plenty in the cheese*

Preheat oven to 350 degrees.

Mix the cheese, spices, pepper and the squeezed, processed skins in a food processor or mixing bowl. You need to get the cheese very evenly distributed.

Drop by teaspoons-full onto a Silpat lined baking sheet. Get each pile as thin and flat as you can with the bottom of a drinking glass.

These need to be even and THIN with few gaps or they will not work.

Bake for 8-12 minutes or until uniformly browned. Let sit 5 minutes or until cool.

They should be very crisp and browned and fragrant!

©Copyright 1990-2011 Patricia Holmes fondant.com/Spirit Bear Co. All rights reserved. 2018