



**December 23, 2002**

*This is a fun, easy, and colorful holiday hors d'oeuvre. It will take a few tries to get the cheese baskets to work. The ones that don't, you can serve in a bowl and call "frico"—Italian cheese crisps. Happy Holidays*

## **Tante Marie's Crispy Parmesan Baskets filled with Goat Cheese**

### *Ingredients*

2 cups finely grated Parmesan cheese  
 8 oz. fresh goat cheese  
 1 Tbs. olive oil  
 1 Tbs. sherry vinegar  
 chopped chives or parsley  
 3 to 4 Tbs. milk  
 coarse salt and freshly ground black pepper  
 walnut halves or cherry tomatoes



### *Instructions*

Preheat oven to 400 degrees. Spoon 6 evenly spaced tablespoon-sized mounds of Parmesan cheese on a non-stick baking sheet (or sil pad). Pat each mound into a 2-inch round. Bake for 3 minutes or until bubbly and golden. Working quickly, remove the rounds and mold them in an egg carton. They will crisp as they cool. Repeat with remaining cheese. (These can be made up to 1 day ahead and reserved in an airtight container.)



In a small bowl, combine the goat cheese, oil, vinegar, and herbs, and stir until smooth. Add the milk, 1 Tbs. at a time, until the mixture is spreadable. Season with salt and pepper to taste. Using two spoons or a pastry bag with a small tip, fill each basket with a small dollop of the cheese mixture. Garnish with the nuts or tomatoes.



**Serves 8.**

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 Recipe adapted from Daniel Boulud.