

Parmesan Crunchy Breads

1 8 ounce baguette, day old (see notes)
1/2 cup butter, melted
5 oz Parmigiano Reggiano cheese, coarsely grated
1/16 tsp cayenne pepper
kosher salt and fresh ground pepper

Preheat oven to 350. Slice the baguette on a sharp diagonal into 1/4 thick pieces. You will get about 54 4-inch slices.

Brush slices generously with butter. Will not use all of it. Arrange on two cookie sheets. Season well with salt and pepper.

Bake for about 8 minutes. Rotate pans and switch oven racks. Cook about 4-7 minutes more until till pale golden and crispy.

Mean while, toss cheese with cayenne. Sprinkle evenly on toasts. Return to oven and bake 5-6 minutes more. Cheese will have begun to sizzle and be barely melted.

Cool.

Lailas Notes

This is a much worked on adaptaion of a long ago magazine fragment for a cheesy snack. Fabulous with a glass of champagne or a lovely red. Always a favorite.

This is great made with pecorino & lots of black pepper.

Zoe loves these made with garlic infused butter (2 cloves) and Pecorino cheese.

First choices are baguettes from Boudin, Acme or Semifreddi. Sourdough or sweet are both fantastic and tasty in their own way.

Can use any day old bread. Fresh bread is too difficult to slice thin.

Perfectly delectable with prosciutto & fig jam.

Very nice with half Pecorino and Parmesan.

Stores well for 5 days if wrapped airtight. No need to refrigerate.