

sandra lee Semi-Homemade®

Making Parmesan Cheese Shavings

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Parmesan is a hard, dry cheese with a pale-golden rind. It has a rich, sharp, slightly salty taste. Pregrated is available, but it doesn't compare to freshly grated. A little goes a long way to add a big flavor boost to food. Purchase a small wedge to use sparingly as a special garnish.



1.

2.

3.

Materials:

- Wedge of Parmesan cheese
- Vegetable peeler

How-to:

1. Hold wedge of cheese securely on a cutting board.
2. For wide curls, start at top of cheese wedge, and shave off thin slices from entire width.
3. For thinner pieces, tilt wedge of cheese, and start at edge of wedge. Shave off pieces of desired widths and lengths.