

12 Great Ways to Use...

Parmigiano-Reggiano

Known as “The King of Cheese,” Parmigiano-Reggiano has been made the same way for over nine centuries, using raw milk aged for an average of 24 months. Production is limited to the Italian provinces of Parma, Reggio Emilia, Modena, and parts of Mantua and Bologna, and is highly regulated by the D.O.C., a set of Italian laws enacted to preserve the traditions and quality of Italian food and wine. Close imitations are made elsewhere, but for the real thing, check the rind for the dotted marks of the D.O.C. Parmigiano-Reggiano has an intense, sharp flavor and granular structure unmatched by other cheeses. A little goes a long way!

- 1.** Keep it classic: grate Parmigiano-Reggiano fresh from the cheese block onto pasta dishes and pizza straight from the oven.
- 2.** Serve Parmigiano-Reggiano chunks on an appetizer platter with fresh and dried fruit, nuts, and cured meat. Chunks are also delicious dipped in balsamic vinegar or jam, with a glass of wine.
- 3.** Add grated or shaved Parmigiano-Reggiano to soups just before serving as a garnish.
- 4.** Top roasted vegetables such as broccoli, cauliflower, and Brussels sprouts with grated Parmigiano-Reggiano when they come out of the oven.
- 5.** Shave Parmigiano-Reggiano on top of salads. It pairs especially well with balsamic vinaigrettes.
- 6.** Stir some Parmigiano-Reggiano and a little mascarpone cheese into risotto toward the end of cooking for a creamy texture and added bite.
- 7.** Create Parmigiano-Reggiano crisps: line a baking sheet with parchment paper or a silicone baking mat and pour several separated heaping tablespoons of grated cheese onto the sheet. Bake at 400°F for 3 to 5 minutes until golden. Once cool, use as an elegant garnish.
- 8.** Dollop a mixture of grated Parmigiano-Reggiano and fresh ricotta cheese on pears poached in white wine and sugar for a nutritious dessert.
- 9.** Elevate your fries: sprinkle oven-roasted potato wedges with Parmigiano-Reggiano and fresh rosemary.
- 10.** Incorporate grated Parmigiano-Reggiano into breadcrumb mixtures used for battered fish, meat, or vegetable dishes.
- 11.** Combine basil, pine nuts, garlic and olive oil in a food processor to make pesto. Stir in grated Parmigiano-Reggiano to make it the Italian way.
- 12.** Save your leftover Parmigiano-Reggiano rinds! Add them whole to stock, soups, sauces, and bean dishes to create a more complex flavor.



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