

# Betty's Parmesan Cheese Salad Bowls



Uploaded on 11 Nov 2010

In this video, Betty demonstrates how to make Parmesan Cheese Salad Bowls. These are lacy bowls for salads made from Parmesan cheese. They make your salads look beautiful, and they are edible, too!

Ingredients (for each bowl):

½ cup shredded Parmesan cheese (You may use a different type of cheese, but be sure to use shredded, not grated cheese.)

Place parchment paper on a baking pan. (I used a 13-inch by 9-inch by ¾-inch pan.) Sprinkle ½ cup shredded Parmesan cheese in the shape of an 8-inch circle on the center of the paper. Spread out evenly and pat slightly to join the shreds of cheese with your fingers. Bake at 375 degrees for 5 to 7 minutes, or until circle of cheese is golden. Remove from oven and cool for 10 seconds. Carefully lift parchment paper from baking pan. Quickly invert the Parmesan cheese circle over a pre-selected bowl of the shape you want. Gently remove the parchment paper from the Parmesan cheese circle. Carefully press the Parmesan cheese circle over the inverted bowl into desired shape. You may want to make lacy edges, as demonstrated in the video. Let Parmesan Cheese Salad Bowl cool completely (about 5 minutes) and remove from inverted bowl. Repeat this procedure to make as many Parmesan Cheese Salad Bowls as you need. Place each one on a nice salad plate and fill with salad of your choice. You may use chicken salad (or similar), coleslaw, tossed green salad, or any food that goes well with the flavor of cheese that you are using. It is best not to use fillers that have liquid, like tomatoes, and if you are using salad dressing, it is better to use a thick variety. I will be serving my Parmesan Cheese Salad Bowl filled with Arugula Cherry Pecan Salad, with Poppy Seed Dressing on the side. This will be my next upload. I hope you enjoy this idea for making a special container for salad that you can use on special occasions! It's particularly nice during the holiday season! Enjoy!!! --Betty