

Parmesan Crisps with Goat Cheese Mousse

These are super simple to make, you just need to take care to make the crisps as perfectly round as you can, and don't make too many at once, because you need to mold them into cups quickly after removing them from the oven.

For the crisps:

1 cup freshly grated parmesan cheese

For the mousse:

6 ounces fresh goat cheese

6 tablespoons heavy cream

1 tablespoon fresh minced parsley

1 tablespoon fresh minced tarragon

salt

pepper

Preheat your oven to 325° F.

Line a baking sheet with a Silpat. If you don't have a Silpat, you should buy one (you'll love it) but in the meantime, you can use any non-stick baking sheet.

Place your ring mold on the sheet, and fill with 1 to 2 tablespoons of the parmesan, and spread it evenly with your fingers. Cover as much surface as possible. Remove the ring mold and make 3 more of these, leaving at least 1 inch between rounds.

Bake for 6 to 8 minutes, or until you begin to see the cheese browning along the edges. Remove from the oven, allow to cool for 30 seconds. Now you really need to haul ass - act as quickly as you can. These things are going to harden really quickly. Use your spatula to remove the crisps from the sheet, then quickly place each one over a shot glass and push the crisp into the glass, so you form a tulip shaped bowl. If you don't have any shot glasses handy, you can use an egg carton, or do it by hand.

Repeat these steps to make remaining crisps. Now let's make the mousse.

Place the goat cheese in a food processor and run the processor for about 15 seconds to break it up and get it creamy. Then, slowly start adding the cream until your mixture is smooth, but not runny. Add the parsley, tarragon, salt and pepper to taste, and your mousse is complete.

Fill each parmesan cup with a tablespoon of mousse and garnish with chives or chopped fresh green onion.