

# Parmesan, black sesame and fresh thyme lollipops

**Recipe for 12 tapas**

## **Description**

Small crispy bites of Parmigiano Reggiano served on a bamboo skewer.

## **Note**

Prick your lollipops in a vegetable like an eggplant or a zucchini for the most original presentation.

## **Ingredients**

For the parmesan lollipops

- 120 Gr Parmigiano reggiano
- 1 Sprig(s) Thyme
- 15 Ml Black sesame seeds

## **Preparation**

- Preparation time **20.00 mins**
- Preheat your **four** at **400.00 F°**

## Lollipops preparation

Grate the parmesan using a food-processor. Chop the fresh thyme. Mix the parmesan with thyme and sesame seeds. On a baking sheet lined with parchment paper, place a tablespoon of Parmesan and spread it out to obtain circles. You can use cookie cutters to make more uniform shapes. Add a bamboo skewer in the circle of cheese, with the pointy tip facing outward. Bake for 8 minutes or until golden, let cool down 5-10 minutes before serving to make them crisp.

**Bon appétit!**