

Antipasto. Savory Snaps

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Parmigiano Reggiano DOP, the "King of Cheeses," is front and center in this incredibly simple but incredibly tasty recipe. Taking just moments to prepare, these savory "snaps" make a creative addition to your antipasto platter, pairing alongside winter soup, or even just a tasty cooking snack in the kitchen.

And now, you can pick up the Parmigiano Reggiano for 25% off! That's right: you can make these snaps [for under \\$11 in celebration of our 11th anniversary](#) [2]. Enjoy up to 60% off more than 200 products through February 4. Keep the party going!

Parmigiano Reggiano Snaps
Recipe courtesy of Il Consorzio del Parmigiano Reggiano

Yield: 4 servings (about 20 snaps)



4 ounces of Parmigiano Reggiano DOP by Agriform (\$8.80 [\\$5 at Eataly](#) [2])

1 ounce of plain flour

Ground white or black pepper

Finely grate the Parmigiano Reggiano DOP. Stir the cheese and the flour until well combined, then season with a pinch of pepper, to taste.

Heat a hot grill or skillet. Place rounded tablespoons of the Parmigiano Reggiano mixture, spaced apart, onto the pan. Flatten them down slightly.

Cook for one or two minutes, until melted and beginning to brown. Remove from the pan while still warm, and repeat with the other. If you are not eating the snaps immediately (but why not?!), allow them to cool, then store in an airtight tin until you are ready to serve (how can you wait?).

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