

Roasted Salami

Fettine di Salame al Parmigiano

Yield: ~10 servings.

Ingredients

1 lb Genoa salami

1 cup Parmesan cheese, freshly grated

Instructions

Have your grocer remove the skin from 1 pound of Genoa salami and slice it on the machine, as thin as possible.

Place the slices on a baking sheet, without overlapping. Sprinkle them with the parmesan, as evenly as possible. Place in the broiler for about 2 to 3 minutes. Watch them carefully because they burn easily. When they are crisp, remove the sheet from the broiler and slide the salami slices onto a paper towel to absorb excess fat. Place another baking sheet of slices in the broiler and move the broiled slices to a hot platter. Continue to broil until all slices are done. They should be crisp enough to be picked up with the fingers.

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