

# Pear & Fennel Parmesan Crisps

Preparation time: 15 min

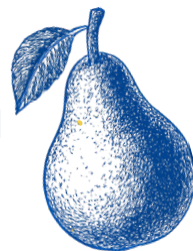
Cooking time: 7 min

Yield: 8 crisps

*Course 1 Pairing: 2025 Family Reserve Pinot Gris*

## Ingredients:

- 1½ cups Parmigiano-Reggiano, finely grated
- 1 firm Bosc pear, shaved paper-thin
- ½ small fennel bulb, shaved paper-thin
- 1 cup baby arugula
- 3 tbsp extra-virgin olive oil
- 1 tbsp lemon juice + ½ tbsp white wine vinegar
- Salt, white pepper & sliced chives



## Instructions:



1. Spoon grated Parmesan into eight 2.5-inch mounds on parchment; bake at 400°F for 5-7 minutes until golden, then cool completely.
2. Whisk olive oil, lemon juice, vinegar, chives, salt, and pepper into a light vinaigrette.
3. Lightly toss pear, fennel, and arugula in dressing; nest atop crisps to serve.

## Tips:

Toss the greens right before serving so the Parmesan stays shatteringly crisp.

