

**sformatino (flan) di PARMIGIANO REGGIANO**

INGREDIENTS for 6 small ramekins (100 ml)

1 cup cream

2 teaspoons cornflour

90 gr grated Parmigiano Reggiano cheese

2 large eggs

salt and pepper to taste (adjust salt to the saltiness of the parmigiano)

freshly grated nutmeg to taste

butter for greasing the ramekins

**Grease the ramekins with butter****Preheat the oven to 160C****Have a boiling kettle of water ready****Have a deep sided baking tin to use as a bain marie ready**

Put the cream into a small saucepan.

Add the cornflour it to the cream, stirring carefully.

Add a little salt, freshly ground pepper and a touch of nutmeg.

Place the saucepan on the stove and bring to just under boiling point.

In the meantime, whisk the eggs with the grated Parmigiano Reggiano.

Once the cream has almost reached a boil, remove it from heat and add a little to the beaten eggs.

Stir quickly to bring the eggs up to temperature.

Slowly add the remaining cream, stirring carefully.

Spoon the mixture into the prepared ramekins, leaving 1 cm of space at the top.

Place the ramekins in the high-sided baking dish, add the boiling water and bake at 160C oven for 20 minutes or until the custard is just set.

While the flan is cooking, prepare crispy Parmigiano Reggiano wafers.

Place a tablespoon of grated Parmigiano Reggiano on a sheet of baking paper and flatten, in the shape of a circle. Bake in the oven with the ramekins for 5 minutes.

Then remove the cheese from the baking paper, being careful not to burn yourself.

Wait a few moments, then shape the wafer as you like. Try pinching it in the centre to make a gentle fold, fold over a rolling pin or leave flat.

When the sformatini are set, let them cool for 5 minutes, until firm.

Remove them from the ramekins and plate them: I suggest a hearty ragu` made with pork and veal mince but they are delicious also with a vegetable puree and a drizzle of vino cotto

Buon Appetito.