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## Mortadella Parmesan Cones

### Ingredients for 10 Cones

1 C. Parmesan Cheese, Shredded

½ lb Mortadella, Thinly Sliced

1 tsp Fresh Ground Black Pepper

### Instructions

Make a paper cone out of a 3 1/2" circle, sturdy paper, tape it and set aside.

Heat oven to 375F and on parchment paper trace 3 1/2" circles 3" apart.  
Have 2 baking sheets ready to go.

Combine grated cheese and pepper together and spread a heaping tablespoon of cheese onto each circle, bake for about 5 minutes until melted and golden.

Remove from oven and after 1 minute gently remove with a thin metal spatula and shape it over your paper cone. Let them cool before removing.  
Repeat process until all cones are shaped and cooled.

Fold & roll sliced mortadella into each cone and serve immediately.

### Shopping List:

Sturdy Paper

Thin Sliced Mortadella

Shredded Parmesan Cheese

Ground Black Pepper