

## DIY Parm-Romano Blend – Comfort du Jour

This post might seem like the simplest thing in the world, but in keeping with my realization that the “why” reveals a great deal about the “what” in my kitchen, I’m about to unwrap the secret of the most favored cheese our household—the parm-romano blend. We buy chunks of parmesan or Parmigiano-Reggiano and Pecorino-Romano and shred them together at home.

As with so many things I do in the kitchen, shredding the blocks of cheese at home ensures that we have a more pure product, free from additives such as cellulose powder and artificial preservatives. This DIY cheese tradition was started in our house by my husband, Les, who began shredding his own blend many moons ago. It’s cost-effective and easy to do (especially with a food processor), and we go through it pretty quickly because we love it in so many different foods, including many of the dishes I’ll share with you closer to Thanksgiving.

### INGREDIENTS

1 wedge parmesan or Parmigiano-Reggiano (cold)\*

1 wedge Pecorino-Romano (cold)

### \*NOTES

It is not necessary to use equal amounts of the cheeses you’re blending. At our house, we frequently use a slightly higher percentage of parmesan, and we have also occasionally thrown a third cheese such as asiago into the mix. The important thing to consider for long-term freshness is moisture content—you want to keep it low. I would not recommend adding a soft, high-moisture cheese such as mozzarella or fontina to this mix, as you will lose the texture and also the longevity of the finished blend.

Cold cheese shreds more evenly and reduces clumping in the initial mixture.

### INSTRUCTIONS (REQUIRES FOOD PROCESSOR)\*

1. Trim the heavy rind from the Parmigiano-Reggiano wedge, and wrap the rind pieces for the freezer. Drop a chunk into your next Italian red sauce for spectacular flavor boost!
2. Cut all the cheese wedges into pieces small enough to fit in the feed tube of your food processor.
3. Using the small grate plate, shred the cheese into the processor bowl. Only use gentle pressure—don’t jam it through or the cheese shreds will be bulky and you may damage your processor. When the bowl gets full, transfer the shreds to a separate large bowl then proceed.
4. When all cheese wedges are shredded, swap out the grater plate for the regular chopping blade. Add cheese shreds in batches, and pulse about 12 times until cheese is desired texture.
5. Transfer the grated cheese to an airtight sealed container and refrigerate for up to one month.

### INSTRUCTIONS (BOX GRATER OR MICROPLANE)

Use the smallest holes on the box grater to achieve similar fine texture shred, or microplane for better result.