

DENE

Truffle Fries



Ingredients:

- 2 potatoes russet or Yukon gold
- 1 teaspoon Truffle Hunter White Truffle Oil
- 2 tablespoon parmesan freshly grated
- 1 teaspoon sea salt
- 1 tablespoon chopped, fresh parsley

Method:

1. Prep – Preheat the oven to 475 degrees. Spray a baking sheet or line it with parchment paper. Clean potatoes. I leave the skin on, but you can peel it if you would prefer.
2. Cut Potatoes Into Strips – Using a sharp knife, cut potatoes into slices, then into thin equal strips so they bake evenly. You can also use a mandolin or potato slicer if you line the sheet with a single layer of potatoes. If need be, use two baking sheets. Placing the potatoes in a single layer ensures even browning.
3. Bake 15 minutes on the lower rack so they crisp up.
4. Flip fries and bake an additional 10-15 minutes until they are golden brown and to the desired crispness.
5. Toss hot fries with a touch of truffle oil or drizzle on top of the baking sheet. *A little goes a long way!*
6. Garnish with Parmesan, parsley and sea salt.

Tips To Make Fries Crispy:

1. Soak strips in cold water after cutting for 30 minutes to reduce starch.
2. Dry thoroughly.
3. Broil the last 30 seconds to crisp.

Additional Tips:

1. Consistency – Consistency is the key when cutting fries so they bake evenly.
2. To Store
3. Freeze – Place in a freezer bag and freeze up to 3 months. Reheat on stovetop over medium heat with 1 tablespoon of oil, in a preheated oven for 7-10 minutes.