



Parmesan Truffle Fries

New

Crispy Golden Fries Tossed with Herbs, Parmesan Cheese, Served with Truffle Aioli.

INGREDIENTS

8 oz Lamb Weston® Crispy on Delivery™ 1/4" Shoestrings Fries (LW203)

2 Egg Yolks

1 tbsp Minced Garlic

2 cups Neutral Oil

2 tbsp Lemon Juice

2 tbsp Thyme, minced

2 tsp Powdered Truffle

1 tbsp Parsley, chopped

1 Fl Oz Truffle Oil

2 Tbsp Parmesan Cheese, grated

DIRECTIONS

1. Place egg yolks in bowl, whisk with minced garlic.
2. With oil in a squeeze bottle begin to drizzle into egg yolks while whisking constantly until a thick mayonnaise consistency is achieved.
3. Whisk in lemon juice and truffle powder. Adjust seasoning to taste.
4. Cook fries to manufacturers specifications.
5. Toss hot fries with truffle oil, parsley and parmesan cheese and plate.
6. Serve hot truffle fries along with the truffle aioli.

Yield

2 Servings