



Ham & Hot Honey Fries

Savory ham complemented by the slight heat and sweetness of the hot honey, beautifully contrasted by the crispy texture of Lamb Weston® Twister Fries

INGREDIENTS

240g Lamb Weston® Twister Fries® (S0010)

30g Ham

Queso de Bola or Sharp Cheddar, to taste

Dill Sprigs

Parsley

Hot Honey

Hot Honey

1.5 cups Honey

1 Star Anise

1 Bark Cinnamon

Carolina Reaper Chili, to taste

DIRECTIONS

1. Toast cinnamon and star anise until aromatic. Lower the heat and add honey.
2. Add the chili and gently smash it. Simmer mixture for 3-5 mins and set aside to cool.
3. Prepare fries according to instructions on the case.
4. Slice the ham and gently cook.
5. Plate the fries then top with ham, grated queso de bola or sharp cheddar and dill sprigs. Drizzle honey and garnish with parsley. Serve.

Yield

2 portion