



Cheesy Italian Truffle Puffs

Take delicious to the next level with Lamb Weston Seashore Puffs topped with grated Parmesan, Asiago and Romano cheeses, and finished with truffle oil and Italian herbs.

INGREDIENTS

- 6 oz. Lamb's Supreme® Tater Puffs® Seashore-Style® (A0035)
- 1 oz. parmesan cheese, grated
- 1 oz. romano cheese, grated
- 1 oz. asiago cheese, grated
- Drizzle of white truffle oil
- 0.25 oz. fresh oregano, rough chopped
- 0.25 oz. fresh basil, rough chopped

DIRECTIONS

1. Mix equal parts of shredded cheeses together and keep cold on station.
2. Prepare Lamb Supreme® Tater Puffs® Seashore-Style® (A0035) to manufacturer directions for each order.
3. Place hot Puffs in skillet pan, top with 3 oz. of the cheese blend and place under a salamander oven, until cheese melts.
4. Once cheese starts to melt, remove pan and drizzle with oil and herbs to serve. Make sure to pull the pan from the salamander oven while the tots are golden brown.

Yield

1 portion