



Delice de Bourgogne Mushroom Fries

Crispy shoestring fries topped with wild mushroom and Délice de Bourgogne

INGREDIENTS

- 8 oz. Lamb Weston® Crispy on Delivery Fries (LW203)
- 3 tbsp. olive oil
- 1 lb. oyster mushrooms
- 1 cup dry white wine
- Salt and pepper to taste
- 1 tbsp. sherry vinegar
- 8 oz. Délice de Bourgogne (sub for camembert if needed)
- ½ oz. pickled red onion
- Snipped fresh chives, for garnish

DIRECTIONS

Heat oil in a large skillet.

Add mushroom and sauté until water has released and starts to evaporate.

Add wine and cook until liquid is gone.

Add vinegar and again allow to absorb – season several times through this process and adjust to taste.

Keep warm for service.

Cut rind off cheese and cut into small chunks.

Cook fries to manufacturer's directions.

Evenly distribute cheese over fries.

Place in broiler until cheese is softened.

Top with warm mushrooms and garnish with pickled onion and chives.

Yield

2 portion