



Parmesan Truffle Fries

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr

Description

French fries coated in truffle oil and Parmesan cheese are simply heavenly They were served at one of my favorite brewpubs and I knew I had to recreate them at home

Ingredients

— - 4 large russet potatoes - peanut oil for frying - 4 teaspoons truffle oil - ¼ cup finely shredded Parmesan cheese - 4 teaspoons minced fresh parsley - 1 teaspoon sea salt

Instructions

1. Cut potatoes into French fry shapes
2. about 3/8-inch wide and thick
3. using a mandoline or a knife. Soak potatoes in a large bowl of cold water for about 30 minutes. Drain and pat potatoes dry with a clean towel. Heat oil in a deep-fryer or deep saucepan to 275 degrees F (135 degrees C). Gently lower 1/4 of the potatoes into the hot oil and cook
4. stirring occasionally
5. for 2 minutes. Transfer cooked potatoes to a clean towel using a slotted spoon. Repeat frying with remaining potatoes. Heat the same oil to 350 degrees F (175 degrees C). Fry potatoes again
6. working in batches
7. until golden brown
8. about 5 minutes. Transfer fries to a clean kitchen towel using a slotted spoon. Place fries in a bowl and drizzle truffle oil over warm fries; season with Parmesan cheese
9. parsley
10. and sea salt. Cook's Note Most truffle oil is actually olive oil with truffle essence added. It will still lend a pleasing flavor to this dish and is about a quarter of the cost of infused truffle oil. If you can afford it
11. though
12. splurge a little and go for the real thing. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
13. ingredient density
14. and specific type of oil used.