



TRUFFLE FRENCH FRIES

Yield: Makes 6 servings. Candy thermometer needed

Truffle oil is considered to be more of a modern culinary ingredient, used to incorporate the flavor and aroma of truffles to a dish. Most truffle oils are not made from actual truffles, but are instead a product that combines an organic aroma found in real truffles. It is made with an olive oil base. One of the most popular uses for truffle oil are "truffle fries," which feature french fries cooked in truffle oil, Parmesan cheese, pepper, and sometimes other ingredients—need I say more!

Ingredients: 3 pounds russet potatoes (about 3 large), peeled, cut into thin 3-inch long strips—should be evenly cut
Peanut oil (for frying) 1 tablespoon Conti truffle oil
Salt to taste Pepper to taste Grated Parmesan cheese (optional)

Directions: Line 2 large baking sheets with paper towels. Attach candy thermometer to side of large deep pot (do not let tip touch bottom). Add enough peanut oil to pot to reach depth of 3 inches. Heat the oil over medium heat to 300°F. Place potatoes between 2 kitchen towels and pat dry. Working in small batches, add potatoes to oil and cook until potatoes are just tender, stirring occasionally and maintaining heat at 300°F, about 3 minutes per batch. Transfer potatoes to 1 prepared baking sheet to drain. Heat same oil until temperature reaches 360°F to 365°F. Working in batches, add same fries to oil and cook until golden brown, maintaining temperature between 360°F and 365°F, about 2 minutes per batch. Transfer to second prepared baking sheet to drain. Transfer french fries to serving dish; sprinkle with salt and ground pepper (if desired), then toss with truffle oil and serve. Optional to also add grated Parmesan cheese.

Enjoy your Conti products!

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