

Parmesan truffle French Fries made with Carolus potatoes.

Delicious home-made French Fries!

🕒 **Preparation:** approximately 45 minutes

👤 **Serves:** 2

Ingredients

- 🍅 325g Carolus potatoes
- 🍷 2 tbsp truffle oil
- 🧀 20g Parmesan cheese
- 🌿 Handful of parsley
- 🧂 Salt



Preparation

Step 1

Preheat the oven to 200 °C (fan oven).

Step 2

Cut the potatoes into thin strips.

Step 3

Spread the fries on a baking sheet covered with baking parchment. Bake the fries for about 30 minutes until golden brown.

Step 4

Turn the fries over halfway through baking time and put them back into the oven.

Step 5

Put the fries into a bowl. Add the oil and the Parmesan cheese and mix together.

Step 6

Finely chop parsley and sprinkle over the fries along with some salt.

Step 7

Serve the Parmesan truffle fries immediately.

Enjoy!

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