

# Black Truffle Parmesan Fries

## INGREDIENTS:

- 2 pounds russet potatoes
- 2 tablespoons D'Olivo Ultra-Premium Extra Virgin Olive Oil
- 1 teaspoon Himalayan Pink Salt
- 2 tablespoons D'Olivo Black Truffle Infused Olive Oil
- Parmesan, freshly grated, to taste
- Cyprus Flake Sea Salt, for garnish
- Chopped chives, for garnish

## DIRECTIONS:

Preheat the oven to 450 F.

Wash the potatoes, leaving on skins. Slice off ends of each potato, then slice off part of the side, creating a flat surface. Place the potato cut side down, cut off a 1/4-inch slice, lay slice flat, and cut into several long strips. Repeat until all potatoes have been cut into fries. Try to make the fries as uniform in size and thickness as possible, as this will help them cook evenly.

In a large bowl, thoroughly mix fries with the D'Olivo UP EVOO and kosher salt. Line two baking sheets with parchment paper. Spread the fries on the paper, placing them as far apart as possible.

Bake the fries for 15 minutes. Take them out of the oven and flip. Reduce heat to 400 degrees.

Switch the tray positions in the oven and bake another 10 minutes, until fries are crisp and golden brown. Monitor fries carefully, as cooking time can depend on the fry thickness and oven. If the fries still seem soft, give them a couple more minutes to crisp up.

Remove baking sheets from oven. Drizzle with D'Olivo Black Truffle Oil. Add Cyprus Flake Sea Salt, crushing it with your fingers as you go. Sprinkle with the Parmesan cheese and chives. Serve immediately (fries become softer as they sit).

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