

Loaded Truffle Fries



Elevate your appetizer game with our Loaded Truffle Fries, a star attraction for any gathering. The secret to their perfection lies in a prolonged, high-temperature bake in the oven. This crucial step ensures your fries achieve a golden crispiness that remains intact even under the weight of delectable toppings. Savor the mouthwatering combination of sour cream, green onions, crumbled bacon, cheese, and a decadent truffle carpaccio, all generously heaped upon these crispy fries. For an unforgettable appetizer experience, serve up a generous platter at your next family-style gathering. These fries are destined to be the highlight of your appetizer party, leaving everyone craving for more.

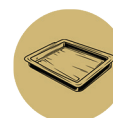
Culinary Skills



Roasting



Knife Skills



Baking

Ingredients

- 2 russet potatoes
- 2 tablespoons canola oil
- Balinese Truffle Salt, to taste
- 6 oz hardwood smoked bacon
- 4 oz aged cheddar cheese
- 1/2 bunch scallions
- 1/2 cup sour cream

Mise en Place

- Cutting board
- 2 sheet pans
- Foil
- Pan spray
- Mixing bowl
- Cheese grater

Directions

- 1 Preheat your oven to 375°F.
- 2 Wash and cut the potato into quarters lengthwise, then slice each quarter to make 3 steak fries.
- 3 Transfer to a mixing bowl along with 2 tablespoons of canola oil and a pinch of Balinese Truffle Salt. Toss to coat.
- 4 Spray one lined sheet tray with pan spray. Line the steak fries on the trays, leaving space between each fry.
- 5 Transfer to the oven to bake, rotating every 15 minutes, until cooked through and crispy, about 45 minutes in total.
- 6 Lay the bacon on the second sheet tray and cook for 15 minutes or until crispy. Reserve on paper towels once crispy.
- 7 Grate the cheese and slice the scallions. Once the scallions are sliced, plunge them into ice water so they curl.
- 8 When the fries are done, plate them up loaded fashion, with sour cream, crumbled bacon, scallions, cheddar cheese, and a sprinkle of Balinese Truffle Salt.
- 9 Enjoy!!