



Triple Cooked Truffle & Parmesan Chips

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Abbeyfield
Making time for older people



10 servings



Prep: 1 hour

Cook: 30 minutes

INGREDIENTS

1 bag of red potatoes (peeled, chipped and placed in cold water) Vegetable oil for deep frying Vegetarian hard cheese or parmesan (depending on veggie option)

Truffle infused oil (according to taste)

METHOD

1. Soak the raw chips in water for 30 minutes, changing the water periodically. to remove as much starch as possible.
2. Preheat the oven to 180C (gas mark 4).
3. Part-boil the chips for 5-10 minutes to soften drain and leave to air-dry ready for frying.
4. Heat the vegetable oil to 180C and fry in batches until slightly coloured but not golden.
5. Remove and set aside, heat the oil to 200C and re-fry until golden.
6. Remove the chips from the oil and place in a roasting tin.
7. Drizzle some of the truffle oil over the chips and shake to coat them.
8. Bake in the oven for 10 minutes.
9. Remove from the oven and toss the chips in the grated hard cheese, season with black pepper (optional) and enjoy!