

Sounds very extravagant I know. But the Truffles in Oil were a Christmas present and we are treating them as Gold!

Ingredients:-

2 Large Baking Potatoes, cut into wedges
2 Tbsp of Truffle Oil
2 Tbsp of Olive Oil
1 Tbsp of Chopped Parsley
3 Cloves of Garlic, minced
50g of Italian style Grated Cheese
1 Tsp of Salt
½ of a Tsp of Garlic Powder
¼ of a Tsp of Paprika
¼ of a Tsp of Onion Powder
½ of a Tsp of Black Pepper
½ of a Tsp of Dried Basil

Method:-

(1) Combine the Oil with the Salt & Pepper.
(2) Toss the Wedges in the Oil and ensure they are fully coated.
(3) Cook in a pre-heated oven at 180c for 15 to 20 minutes.
(4) Remove and allow to cool.
(5) Combine the remaining ingredients and coat the Wedges.

(6) Return to the oven on a tray and cook for a further 30 minutes until crispy.

These make an outstanding side dish served with a hot meat and Salad.