



**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.**