

Truffle Parmesan French Fries

Elevate your classic French fries with a gourmet twist by adding truffle oil and Parmesan cheese for a decadent flavor experience.



French

35 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1 large potato
- 2 tbsp truffle oil
- 2 tbsp grated Parmesan cheese
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Preheat oven to 400°F (200°C).
- 2 Wash and peel the potato, then cut it into thin fries.
- 3 Toss the fries with truffle oil, Parmesan cheese, salt, and pepper until evenly coated.
- 4 Spread the fries in a single layer on a baking sheet lined with parchment paper.
- 5 Bake for 25–30 minutes, flipping halfway through, until golden and crispy.
- 6 Garnish with fresh parsley before serving.