



Sweet potato fries with Henri Willig cheese and Henri Willig Cheese Dip Truffle



Ingredients

- 1 Litres frying oil
- 25 gram fresh chives
- 200 gram Babyleaf Lettuce
- 50 grams of Alfalfa
- 400 grams of Sweet Potatoes
- 1 Henri Willig Cheese dip Truffle

Preparation method sweet potato fries with cheese and Henri Willig Cheese dip Truffle

Sweet potato fries with Henri Willig cheese and Henri Willig Cheese Dip Truffle, a perfect combination of flavours and textures. Ideal for a lunch dish, this recipe brings together classic sweet potato fries with the unique flavour of Henri Willig Truffle Cheese Dip. Whether you are experienced in the kitchen or just starting to make sweet potato fries, this step-by-step guide will help you prepare a tasty dish that is both simple and impressive. Let's start by creating this delicious dish of sweet potato fries!

Preparation

- 1: Heat the frying oil to 400 degrees Celsius.
- 2: Cut the chives into 5 cm pieces.
- 3: Wash the lettuce and mix it with the alfalfa and chives.
- 4: Cut the Sweet Potatoes with skin and all into long fries, about 1.5 cm thick. Wash the chips well to remove the starch and pat dry with kitchen paper.
- 5: Pre-fry the chips in the frying oil for about 3 minutes.
- 6: Remove the chips from the oil and let them cool on a plate. Then fry them golden brown at 190 degrees Celsius.
- 7: Spoon the chips into a bowl. Mix the Henri Willig Cheese dip with Truffle into the salad mix.
- 8: Spoon the salad mix on top of the chips and serve the dish immediately.

Ready to make your own sweet potato fries?

We hope you enjoyed preparing this unique sweet potato fries recipe. Don't forget to also explore our other recipes for more inspiration. For all ingredients, including our delicious Henri Willig Cheese Dip Truffle, visit our webshop. Enjoy your meal!