



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

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