



## Oven-Fried Truffle and Parmesan Potato Chips

- 3 medium to large baking potatoes, sliced thin
- 2 Tbsp. Extra Virgin Olive Oil
- 2 Tbsp. White Truffle Oil
- 3-4 pinches of Sea Salt
- 1 Tbsp. Parmesan cheese, finely grated

Preheat oven to 350 degrees F.

Using an 18" x 13" jelly roll pan, brush on two tablespoons of Extra Virgin Olive Oil until fully coated. Place pan in the oven and heat for 10 minutes.

While the pan is heating in the oven, place the potato slices into a large mixing bowl, and toss with White Truffle Oil and salt. Set aside.

Carefully line the potato slices on the hot baking sheet. Place pan into the hot oven and bake for about 10 minutes. Rotate the pan and bake for another 8 to 10 minutes. Flip the potato chips with a pair of tongs and bake them for another 5 minutes. The chips will darken a little as the bake, but just don't let them burn. If the potato chips still aren't crispy, flip the potato chips over and bake for another few minutes. Do not walk away from the oven, as the chips can easily go from almost crispy to burnt.

Remove the pan from the oven, and transfer the chips to a layer of paper towels. Sprinkle with grated Parmesan, and allow them to cool. The paper towels will absorb the excess oil. The potato chips will also crisp up slightly as they cool. Once cooled, store in an airtight container for a few days.

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