



Red wine shallot and truffle aioli topped cheesy croquettes

NEW

Cheddar Potato Stuffed Spudz™ topped
with truffle aioli and red wine shallot jam

INGREDIENTS

7 pieces Lamb Weston Stuffed Spudz™ Cheddar Cheese, Round Shape (P40)

1 large Shallot

1 cup Red wine

½ cup Sugar

2 Egg yolks

1 tbsp Minced garlic

2 cups Neutral oil

2 tbsp Lemon juice

2 tbsp Thyme, minced

2 tsp Powdered truffle

DIRECTIONS

For the shallots

1. Julienne shallots, add to pot with sugar and red wine. Cook on low until softened and jammy, adding water as needed to reach desired consistency.

For aioli

1. Place egg yolks in bowl, whisk with minced garlic.
2. With oil in a squeeze bottle begin to drizzle into egg yolks while whisking constantly until a thick mayonnaise consistency is achieved.
3. Whisk in lemon juice and truffle powder. Adjust seasoning to taste.

Build

1. Cook potatoes to manufacturer's specifications.
2. Top with red wine shallots and dip or top with aioli.

Yield

1 portion