

# Parmesan Truffle Oven Fries with Rosemary Garlic Aioli

These parmesan truffle fries are super crispy, and they're served with the most delicious rosemary garlic aioli! You'd never guess that they're baked!

<b>Course</b>	Side Dish
<b>Prep Time</b>	30 minutes
<b>Cook Time</b>	35 minutes
<b>Total Time</b>	1 hour 5 minutes
<b>Servings</b>	2

## Ingredients

For the fries

- 2 russet potatoes, peeled and thinly sliced into 1/8 - 1/4" matchsticks
- 1 tablespoon olive oil
- 2-3 teaspoons truffle oil, divided
- sea salt
- freshly grated parmesan cheese

For the aioli

- 1/2 cup mayonnaise
- squeeze of lemon
- 1 clove garlic, minced
- 2 teaspoons chopped fresh rosemary
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

## Instructions

1. Preheat oven to 425°F. Place sliced potatoes into a large bowl of cold water. Let soak for 20-30 minutes.
2. Once the potatoes have finished soaking, place them in between an even layer of dish towels or paper towels, blotting them until they are very dry. This is important! You want the potatoes to be as dry as possible for optimal crispiness.
3. Line a large baking sheet (you'll probably need two) with parchment paper. Lay the potatoes out in an even layer and toss with the olive oil and one teaspoon of the truffle oil. Season with a few pinches of salt. Bake for 30-35 minutes, until golden and crispy, tossing once or twice in between.
4. While the fries are baking, make the aioli. Combine the mayonnaise, lemon juice, garlic, rosemary, salt, and pepper in a small bowl and whisk to combine. Set aside.
5. Immediately after the fries come out of the oven, toss with 1-2 teaspoons of the truffle oil, or to taste, a few more pinches of sea salt, and a small handful of grated parmesan cheese. Serve with the aioli!

## Recipe Notes

\*I've cut the potatoes into small matchsticks, as pictured above, and I've also done them thicker, around 1/4" inch. Both work great, but you might need to adjust the baking time for the thicker fries. Just watch to see when they're golden and crispy to your liking!