

Benny Potatoes

Description:

Yield: 6 KG

Categories: Vegetable-Sides

Cost Per Kilo	
\$	5.98

Action **Date** **Initials**

Created: 8/5/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
5.000	kg	Duchesse potato	see recipe	50-100000213
0.150	kg	Truffles	chopped	20-100001211
1.000	kg	Flour		20-100000470
0.300	kg	Almonds, slivered		20-100000890
1.200	kg	Breadcrumbs		20-100016117
1.000	kg	Egg	as needed	20-100000950
0.300	kg	Cooking oil	as needed	20-100001609

Method of Preparation:

- Fold the truffles into the duchesse.
- Shape according to the recipe instructions
- Combine the almonds and breadcrumbs
- Dust with flour to dry and shake off excess
- Dip into the eggwash and shake off excess
- Roll in the breadcrumbs and coat evenly
- Heat the oil to 375F/191C and deep fry the potatoes until they are an even golden brown