



## White Truffle Chips

 **Gluten Free**

READY IN



**45 min.**

SERVINGS



**6**

CALORIES



**261 kcal**

**SIDE DISH**

### Ingredients

- 6 servings pepper black freshly ground
- 6 servings coarse kosher salt
- 2 tablespoons parsley fresh finely chopped
- 3 tablespoons parmesan cheese freshly grated
- 27 ounce russet potatoes unpeeled
- 6 servings truffle oil white
- 6 servings vegetable oil for frying

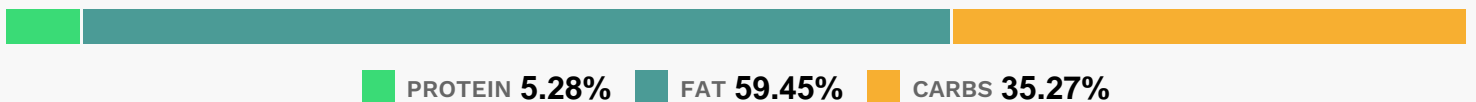
### Equipment

- bowl
- frying pan
- paper towels
- pot
- sieve
- kitchen thermometer
- mandoline
- slotted spoon

## Directions

- Fill large bowl with cold water. Using V-slicer or mandoline, thinly slice potatoes into rounds, placing potato slices in water immediately.
- Meanwhile, pour enough oil into heavy large pot or deep skillet to reach depth of 2 inches. Attach deep-fry thermometer to side of pot and heat oil to between 260°F and 275°F. Working in small batches, pat potato slices dry with paper towels and add to hot oil; fry until golden, adjusting heat as necessary to maintain temperature between 260°F and 275°F, about 18 minutes per batch. Using wire sieve or slotted spoon, transfer potato chips to paper towels to drain.
- Sprinkle chips lightly with coarse salt while still warm. Do Ahead Can be made 8 hours ahead. Cool completely. Store airtight at room temperature.
- Place potato chips in bowl.
- Sprinkle with cheese, parsley, and black pepper; drizzle lightly with truffle oil and serve.

## Nutrition Facts



## Properties

Glycemic Index:24.79, Glycemic Load:18.16, Inflammation Score:-3, Nutrition Score:8.1243477962587%

## Flavonoids

Apigenin: 2.89mg, Apigenin: 2.89mg, Apigenin: 2.89mg, Apigenin: 2.89mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol:

0.02mg Myricetin: 0.2mg, Myricetin: 0.2mg, Myricetin: 0.2mg, Myricetin: 0.2mg

## Nutrients (% of daily need)

Calories: 260.55kcal (13.03%), Fat: 17.62g (27.1%), Saturated Fat: 2.78g (17.39%), Carbohydrates: 23.51g (7.84%),  
Net Carbohydrates: 21.78g (7.92%), Sugar: 0.8g (0.89%), Cholesterol: 2.17mg (0.73%), Sodium: 244.97mg (10.65%),  
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.52g (7.04%), Vitamin K: 37.95µg (36.14%), Vitamin B6: 0.44mg  
(22.18%), Potassium: 545.47mg (15.58%), Vitamin E: 2.28mg (15.21%), Vitamin C: 9.05mg (10.96%), Manganese:  
0.22mg (10.89%), Phosphorus: 86.95mg (8.69%), Magnesium: 31.06mg (7.76%), Iron: 1.28mg (7.12%), Vitamin B1:  
0.11mg (7.1%), Fiber: 1.73g (6.91%), Copper: 0.14mg (6.79%), Vitamin B3: 1.34mg (6.7%), Folate: 20.05µg (5.01%),  
Calcium: 41.23mg (4.12%), Vitamin B5: 0.4mg (3.99%), Zinc: 0.49mg (3.29%), Vitamin B2: 0.05mg (3.07%), Vitamin  
A: 135.77IU (2.72%), Selenium: 1.39µg (1.99%)