

Gourmet Poutine Fries with Truffle, Parmesan, Bacon & Garlic Dip

Truffle-Parmesan Poutine Fries with Bacon Lardon & Garlic Aioli



METHOD

Air fryer

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SOURCE

ChefManiac

INGREDIENTS

- 1 lb frozen french fries
- 1 cup shredded parmesan cheese
- 1/4 cup truffle oil
- 1 cup beef gravy
- 1/2 cup bacon lardon (or chopped thick-cut bacon)
- 1/2 cup mayonnaise
- 2 cloves garlic, minced
- Salt and pepper, to taste

DIRECTIONS

1. Preheat your oven as directed on the package of frozen fries.
2. Bake the fries on a baking sheet until golden and crispy.
3. Cook the bacon lardon in a skillet over medium heat until browned and crispy. Drain on paper towels and set aside.
4. Make the garlic aioli: In a bowl, combine mayo, minced garlic, salt, and pepper. Stir well and refrigerate.
5. Once fries are ready, transfer them to a large serving dish.
6. Drizzle truffle oil evenly over the hot fries.
7. Sprinkle shredded parmesan on top so it melts slightly from the heat.
8. Warm the gravy in a saucepan over low heat and pour it generously over the fries.
9. Top with crispy bacon lardon.
10. Serve with garlic aioli on the side or drizzle it right on top if you're feeling bold!

SWAPS & NOTES

Frozen fries : Feel free to use sweet potato fries or make your own from scratch if you're feeling fancy.

Truffle oil : A little goes a long way-start light and adjust to taste.

Bacon lardon : Pancetta or turkey bacon work great too.

Beef gravy : Use store-bought for convenience or make a homemade batch using drippings and broth.

TIPS FOR SUCCESS

Crispy fries are key : Use a wire rack over your baking sheet for even crisping.

Don't overdo the truffle oil : It should accent, not overpower.

Warm gravy before adding so it doesn't cool down your fries.

Serve immediately for the best texture-poutine waits for no one.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/gourmet-poutine-fries-with-truffle-parmesan-bacon-garlic-dip/>