

TRUFFLE WEDGES WITH RIBEYE



Serving: 4 to 6

Cooking Time: 1 hour

Prep Time: 40 minutes

INGREDIENTS

- 1.5kg large potatoes

- 1/4 cup olive oil
- 2 Tbsp truffle oil
- 1 garlic clove, crushed
- 2 Tbsp origanum, chopped
- 1/2 cup parmesan, shaved
- *Ribeye

INSTRUCTIONS

1. Wash the potatoes and cut them into wedges.
2. Pre-heat the oven to 220°C/425°F.
3. Submerge the potatoes in a bowl of cold water for 30 minutes.
4. Remove the potatoes from the water, dry them and coat them with olive oil and season well with salt and pepper.
5. Place the wedges on a baking tray and bake in the pre-heated oven for 45 minutes to an hour, turning them over half way through cooking time.
6. Whilst the potatoes are roasting, mix the truffle oil with the crushed garlic.
7. Remove the golden brown potato wedges from the oven and transfer them to a serving dish.
8. Pour the truffle oil and garlic over them and sprinkle with fresh origanum and shaved parmesan cheese.

*Ribeye for food styling purposes