

[B CELLARS
APPETIZER]

Truffle Potato Chips

with FRENCH ONION DIP

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

Ingredients



TRUFFLE POTATO CHIPS

2 Kennebec potatoes
truffle Salt
canola Oil

FRENCH ONION DIP

1 large Vidalia onion, chopped
1/4 cup canola oil
1 1/2 cups crème fraiche
3/4 cup mayonnaise
1/2 tsp garlic powder
1 tsp salt

Pairing Insights



Chef Derick Kuntz created this recipe specifically for B Cellars Chardonnay and it has become a favorite among the B Cellars staff. The rich, savory chips and dip exposes layers of complex flavors in the Chardonnay while the zip of acidity in the wine contrasts perfectly with the food.



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Instructions



TRUFFLE POTATO CHIPS

Kennebec potatoes are very large, so cut them into quarters to make more manageable.

Slice potatoes thin using a mandolin and rinse with cold water to remove some of the starch.

Deep fry at 350° for about 10 minutes, stirring occasionally.

Remove from fryer when potato slices are golden brown and crispy.

Salt immediately.

FRENCH ONION DIP

Heat oil in a sauce pot over medium heat.

Add chopped onion and cook for 15-20 minutes, stirring frequently. When onions reach a blonde caramel color, remove from heat and chill.

Combine the remaining ingredients in a mixing bowl and stir in chilled onions until well incorporated.

Serve chilled with Truffle Potato Chips.