

# All things potato and truffle

## **Window Pane Chips**

## **Ingredients**

Potato for chips (Maris Piper - or any good chip potato. More recommendations to come once tested)

Herbs or truffle

#### Method

Preheat oven to 180 degrees.

Using a mandolin slice the potato.

Layer the potato slices on an oiled baking tray. If the slices are thin and small, you can layer two or more together.

Slice the truffle if using.

Place a slice of truffle or herbs in the centre of each potato slice.

Top with another slice of potato, or multiple slices if paper thin.

Brush the top slices of potato lightly with oil.

Place in the oven and bake until crisp.

### **Notes**

Usually made with fine herbs, the success using shaved truffle indicates that you could experiment with other finely shaved foods