



Salad chips with cheese



Ingredients

- 200 gram Babyleaf Lettuce
- 150 gram Henri Willig cheese of your choice
- 1 tub of fresh chives
- 1 bowl of Alfalfa
- 400 grams of Fresh Fries
- Sea salt
- 1 Henri Willig Truffle Mayonnaise

Preparation method fries with cheese

Discover the ultimate comfort food: chips with cheese, prepared in a delicious way! This recipe combines the savoury taste of fried chips with the rich flavour of melted Henri Willig cheese, finished off with a subtle truffle touch. Whether you love chips with melted cheese or are a lover of chips with cheese, this recipe is sure to impress. Follow our simple steps to make this tasty and satisfying dish, perfect for any occasion or just as a snack for yourself.

Preparation

- 1: Cut the chives into 4 cm strips.
- 2: Mix the lettuce with the alfalfa and chives.
- 3: Fry the fresh fries until golden brown at 180 degrees Celsius.
- 4: Sprinkle some sea salt and grated cheese over the fried fries.
- 5: Mix the salad mix with Henri Willig Truffle Mayonnaise and serve over the fries.

Ready to make your own fries with melted cheese?

Time to try this delicious chips with cheese recipe for yourself! For the cheese and our unique cheese dips, visit our webshop. Be surprised by the rich flavours and share your creation with friends and family. Have fun cooking!