



NEW!
Cajun fries



In our Flavours of the World range, discover now our Cajun Fries: from high quality potatoes and delicately spiced with cayenne pepper, onion and garlic, these crispy fries give an exciting touch to all your meals.

It will spice up each plate as a perfect side, but of course you can also enjoy them with your friends and family on a plate to share.



Cajun fries



1034788-7B | (I84)
1034788-1U | (E63)





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Loaded Cajun Fries with cheese

Ingredients for 4

400 g Lutosa Cajun fries

Topping:

- Chopped spring onion
- Chopped chili peppers
- Paprika powder
- Mozzarella

For the cheese sauce:

- 8 g butter
- 10 g flour
- 20 cl milk
- 40 g grated Emmental
- 25 g grated Pecorino
- Juice of half a lemon
- Salt and pepper

Recipe:

Cheese sauce: make a roux with the butter, flour and the cold milk.

Make sure to stir well to avoid lumps.

While stirring, add the grated Emmental and the grated Pecorino and cook it well to make sure the cheese melts.

Season the sauce with salt and pepper, however be careful: Pecorino is a salted cheese. Add the juice of half a

lemon to finish off the sauce.

Topping: Chop the spring onion and the chili peppers.

Fry the Lutosa Cajun fries during 3 min. at 175°C. Let the oil drip off from the fries and then place them in an oven tray.

Top the fries with the cheese sauce in the middle and add around some pieces of Mozzarella.

Place the tray during 3 minutes in the oven to have a light color on the cheese sauce. You can have the same effect using the grill.

Take out of the oven and dress with the chopped spring onion and chili peppers. As a finishing touch, add the paprika powder.

Serve and enjoy!