



Diablo Cheesy Fries

Boursin® Product: Puck **Portions:** 10 **Serving Size:** 1 order fries (with 1 oz. cheesy sauce)

With surprising epicurean panache, this stylish upgrade of a comfort food classic feels at home on the finest menu.

Ingredients:

Boursin Diablo cheesy sauce: yields approximately 1¼ C

- 1 C Boursin, Garlic & Fine Herbs, puck
- ½ C hot sauce, prepared
- 2 Tbsp milk, whole

Additional Ingredients:

- 10 orders French fries, russet, skin on
- 60 ea hot (sport) peppers, rings

Preparation:

1. **For cheesy sauce:** Place the Boursin, hot sauce and milk in a saucepan. Heat, over medium-high heat, for approximately 3 minutes; stirring to thoroughly melt and evenly incorporate the ingredients. Reserve hot for service.
2. **For 1 order:** Fry French fries to order and place 1 large tong full of fries in a paper cone or basket. Drizzle fries with 1 oz. of hot Boursin cheesy sauce, and then top with 6 whole hot pepper rings. Repeat for the other orders.



Operator Tips

- Provide extra cheesy sauce for dipping.
- Works well with any style fries: straight cut, steak cut, thin cut, crinkle cut, etc.
- Sauce can be used on a variety of menu items: chicken strips, chicken wings, hot dogs.
- For less heat, omit the hot cherry sport peppers. For more heat, sprinkle fries with ghost pepper sea salt or red pepper flakes.
- For more information, please call 1.800.215.8112.