



Truffle Potatoes with Agrodolce Cream Sauce

Ingredients

- 2-3 Russet potatoes
- 1-3 tablespoons [Fustini's Sage and Wild Mushroom olive oil \(divided\)](#)
- 1 tablespoon [Fustini's Truffle Salt](#) (divided)
- 1/2 cup mushrooms, medium chopped
- 2 tablespoons sour cream
- 1/4 cup mayonnaise
- 1 tablespoon [Fustini's Black Truffle balsamic](#)
- fresh chive, chopped, for garnish

Directions

Step 1.

Preheat oven to 400 degrees. Slice potatoes in half and then into 1/8" slices and place on a baking sheet. Drizzle 1-2 tablespoons of olive oil on sliced potatoes and season with truffle salt. Be sure all slices are coated. Bake in heated oven 30-45 minutes until slices are browned. Remove from the oven.

Step 2.

In a small sauté pan heat up 2 teaspoons of olive oil. Add chopped mushrooms and sauté until browned. Remove from heat to cool. Combine sour cream, mayonnaise, balsamic and cooled mushrooms with a pinch of truffle salt. Garnish with chive and serve potato slices with cream sauce for dipping.