



Crazy Recipes

# Fries 'n Cheese

WITH AVIKO PREMIUM  
SUPER CRUNCH 9,5MM

serves 10

## ingredients

1.5 kg	Aviko Premium Super Crunch 9.5 mm	750 g	Mozzarella cheese, in pieces
		2 dl	Milk
3	Jalapeño peppers, sliced	8	Crackers, finely ground
1	Onion, chopped	Handful	Parsley
1	Clove of garlic, crushed	1 tbsp	Dried Italian herbs
100 g	Cream cheese	3 tbsp	Olive oil

## preparation

Use a blender to finely grind the crackers, parsley and Italian herbs into a breadcrumb mixture. Heat a saucepan and fry the onion and garlic until softened but not coloured. Add the milk, cream cheese and half of the mozzarella and mix it into a smooth sauce. Follow the instructions on the packaging to prepare the chips. Cover the base of an oven dish with half of the chips, then add the other half of the mozzarella and top with the other half of the chips. Pour over the sauce and garnish with thinly sliced jalapeños. Top with the cracker and herb mixture and a drizzle of olive oil. Briefly put under the grill to get a gratin and serve.

WITH AVIKO PREMIUM FRIES