



The Beef Tallow Fries Baguette Boat

4 servings

Garlic Baguette Boat

- 1 French baguette
- 1/6 cup beef tallow, melted
- 2 tablespoons finely minced garlic

Beef Tallow French Fries

- 2–2½ pounds frozen French fries
- Approximately 4–6 cups beef tallow, or enough for deep-frying without exceeding the pot's safe fill level
- Salt, to taste

Herb Cream Cheese Mousse

- 1 cup cream cheese, softened
- 1/3 cup heavy whipping cream, cold
- 1-1/2 tablespoons dried parsley
- 1 teaspoon dried oregano
- 1 tablespoon whole grain mustard

- 1/4 teaspoon salt

Toppings

- 2 large eggs
- 1 avocado, diced
- Freshly ground black pepper, to taste

Directions

Recipe created by: Yoshiharu Sogi of Santa Rosa, California – First Place
#BeefTallowFrenchFries Contest Winner 2026

Crispy beef tallow fries, toasted garlic baguette, savory herb cream cheese mousse, jammy eggs, and creamy avocado come together in a playful, shareable dish that celebrates the versatility of beef tallow.

Yield: 1 baguette boat

Servings: 3–4, depending on whether served as an appetizer or a shared dish

DIRECTIONS

Prepare the Garlic Baguette Boat

1. Preheat the oven to 425°F.
2. Cut the upper third of the baguette lengthwise and set aside. Press down the center of the bottom piece to form a boat-shaped cavity.
3. Brush both pieces with melted beef tallow, sprinkle with minced garlic, and bake on a baking sheet for 4–6 minutes, or until golden and crisp.

Make the Herb Cream Cheese Mousse

1. Mix the softened cream cheese with the dried parsley, dried oregano, whole grain mustard, and salt until smooth.
2. Whip the cold heavy cream to soft peaks and gently fold it into the cream cheese mixture. Refrigerate until ready to use.

Prepare the Eggs

1. Boil the eggs for approximately 7 minutes, then transfer to an ice bath. Peel and cut in

half lengthwise.

Fry the French Fries

1. Heat the beef tallow in a deep, heavy-bottomed pot to 350–375°F, keeping the pot no more than half full.
2. Fry the frozen fries in small batches according to package instructions until golden and crispy. Drain and season with salt while hot.

Assemble and Serve

1. Arrange the hot fries upright inside the bottom baguette boat.
2. Spoon dollops of the herb cream cheese mousse onto the reserved baguette piece.
3. Arrange the egg halves on top, scatter with diced avocado, and finish with freshly ground black pepper.
4. Place the topped baguette piece alongside the fries-filled boat and serve immediately.

Serving Note: Any remaining mousse or egg halves may be served on the side.



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