

Festive

FUN



HEAVENLY ROAST POTATOES

INGREDIENTS

- ❖ 2kg Maris Piper Potatoes
- ❖ 100g Duck/Goose fat
- ❖ 3 sprigs of fresh rosemary
- ❖ 3 cloves garlic
- ❖ Sea salt to serve
- ❖ Serves 4-6 people

METHOD

STEP 1- Peel the Potatoes and cut into equal sized pieces, then place in a pan filled with enough water to just cover the potatoes season with salt and pepper and place on the hob and bring to a boil.

STEP 2 -After the potatoes have been boiling for 6-8 minutes remove from the hob and drain into a colander and leave to steam for 5 minutes, then shake the colander to roughen up the edges of the potatoes to make sure we end up with crispy edges at the end.

STEP 3- Place the Duck or Goose fat in a large roasting tray and place in the oven at 200 degrees (gas mark 6) for 6-8 minutes.

STEP 4 -Carefully remove the tray from the oven and using a spoon place the potatoes in the tray and season with salt and pepper and carefully place the tray back in the centre of the oven.

STEP 5- After 15 minutes remove the tray and using a spoon turn the potatoes to make sure they get an even colour, throw in the rosemary and the cloves of garlic and return to the oven.

STEP 6- Cook for a further 15 minutes and then remove from the oven and turn the potatoes again, then remove the garlic and the rosemary and return to the oven.

STEP 7- Check on the potatoes every 10 minutes until the desired amount of colour and crispiness is achieved then simply sprinkle with sea salt and serve.

