



# CHRISTMAS DUCK FAT ROAST POTATOES WITH A TWIST – BY TIM BONE

Tim Bone shows you how easy it is to cook the most perfect duck fat roast potatoes - with a twist!

**Difficulty:** Easy

**Serves:** 4

**Prep:** 10 minutes

**Cooking:** 10 minutes



## INGREDIENTS

- 1kg desiree chat potatoes
- 1 tbsp salt
- 1 tsp cracked black pepper
- 1 tsp ground coriander
- 1 tbsp ground cumin
- 1 tbsp smoked paprika
- ½ cup Luv-a-Duck Duck Fat

### To Serve

- ½ cup sour cream
- ¼ cup chives, finely sliced

## METHOD

1. Pre-heat oven to 200°C.
2. Bring a large pot of water to the boil. Add whole potatoes and boil for 15 minutes or until starting to soften.
3. Drain potatoes and place back into the pot.
4. Add the salt, pepper, cumin, smoked paprika and duck fat to the pot and toss to coat.
5. Place potatoes onto a baking tray and using a potato masher, squash the potatoes.
6. Place in the oven and roast for 30 minutes or until crispy and golden.
7. Serve in a dish, topped with sour cream and sprinkled chives.