



CRISPIEST DUCK FAT ROAST POTATOES

Difficulty: Easy
Serves: 4-6
Prep: 15 minutes
Cooking: 40-50 minutes



INGREDIENTS

- 1 kg small floury potatoes – (Like Desiree or Sebago)
- 100gm Luv A Duck, Duck Fat
- Salt and pepper to taste
- 6 sprigs each, fresh rosemary and thyme (optional)

METHOD

1. Wash and cut the potatoes in half if small or into evenly sized chunks.
2. Place into a large pot of cold salted water and bring to a boil. Cook for 7-9 minutes or until just tender. Drain and allow them to sit in the strainer for a few minutes to release the steam and dry. Then, gently shake and toss potatoes in strainer to roughen the surfaces. This will allow for crispy edges when roasted.
3. Meanwhile, preheat oven to 220°C. Place the duck fat into a large metal roasting pan and then place the pan into the heated oven. Allow the duck fat to melt and heat to smoking. Remove the pan from the oven and add the prepared potatoes, in a single layer, and gently toss to coat all sides in the fat.
4. Return the pan to the oven and roast for 40-50 minutes, turning the potatoes every 15 minutes to ensure even browning. If using fresh herbs, gently toss with the potatoes for the last 10 minutes of cooking. This will keep herbs from burning and will help infuse their flavours into the potatoes.

CHEF'S TIPS

You can also make this recipe with peeled potatoes, but we have left the skin on for extra flavour and crunch.