



CRISPY DUCK FAT ROAST POTATOES WITH ROSEMARY & RED ONION

Difficulty: Easy

Serves: 4

Prep: 10 minutes

Cooking: 1 hour 20 minutes



INGREDIENTS

- 1 kg roasting potatoes (e.g. Sebago, Dutch Cream or Desiree), peeled and halved or quartered
- 2–3 tbsp Luv-a-Duck Duck Fat
- 1 small red onion, cut into wedges
- 2–3 sprigs fresh rosemary
- Salt and cracked black pepper

METHOD

1. Parboil the Potatoes

- Place potatoes in a pot of salted cold water and bring to a boil.
- Simmer for 10 minutes or until just fork-tender.
- Drain well, then shake in the colander to rough up the edges (for extra crunch).

2. Preheat Oven with Duck Fat

- Preheat oven to 180°C (fan-forced).
- Add duck fat to a large roasting tray and place in the oven for 5 minutes until hot.

3. Roast the Potatoes

- Carefully remove tray from oven and add potatoes, turning them to coat in the hot duck fat.
- Scatter in red onion wedges and rosemary sprigs.
- Season generously with salt and pepper.

4. Bake

- Roast for 1 hour 20 minutes, turning halfway through, until golden, crisp, and sizzling.

Serving Suggestions

- Ideal side dish for roast duck, lamb, or festive meals.
- Serve with aioli or gravy for extra indulgence.