



DUCK FAT ROAST POTATOES

Potatoes roasted in duck fat are widely recognised as the crispiest, tastiest and the most impressive. There is no real secret - just follow these simple steps.

Difficulty: Easy

Serves: 4

Prep: 10 minutes

Cooking: 40 minutes



INGREDIENTS

- 1 Tablespoon Luv-a-Duck, Duck Fat
- 500g roasting potatoes
- Salt and pepper

METHOD

1. Preheat the oven to 200°C
2. Peel and cut the potatoes into even sized pieces, put into a saucepan, with plenty of cold salted water, bring to the boil and allow to simmer until tender. Do not overcook.
3. Drain the potatoes, removing as much water as possible.
4. Return the potatoes to the pan and add the Duck Fat and the salt and pepper.
5. Cover with the lid on and give them a vigorous shake to rough up the edges and coat them with the Duck Fat.
6. Place potatoes in roasting tray, in a single layer and roast in the oven for approximately 40 minutes or until golden and crunchy.

CHEF'S TIPS

Before placing the potatoes in the oven add some whole garlic cloves and sprigs of rosemary for a great aroma.

Toss root vegetables with a little duck fat for extra flavour before roasting too.