

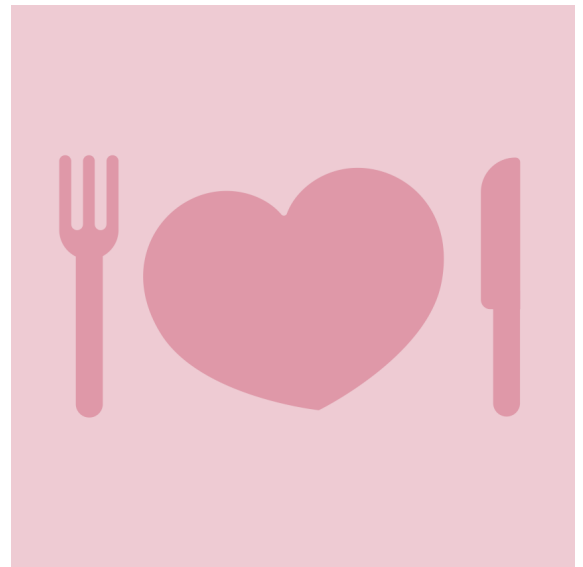


GEORGINA ROAST POTATOES

Difficulty: Easy

Prep: 20 minutes

Cooking: 1 hour 20 minutes



INGREDIENTS

- Roasting potatoes
- Duck fat
- Fresh rosemary
- Fresh thyme
- Garlic

METHOD

To create these Crunchy Duck Fat Potatoes, follow these steps:

1. Parboil the potatoes for 10 minutes, or until fork tender.
2. Mix together rosemary, thyme (fresh is best) and garlic. When the potatoes are finished boiling, mix the herbs and duck fat with the potatoes.
3. Place the tray in the oven with some duck fat for a couple of minutes, so it's hot when the potatoes hit the tray.
4. We went for the low and slow approach, so we baked the potatoes at 180°C for 1 hour 20, or until golden, tossing halfway through. Serve and enjoy!

Roasting Potatoes are available at Woolworths stores excl. WA & TAS