



HASSELBACK POTATOES

Difficulty: Easy

Serves: 6-8

Prep: 10 mins

Cooking: 1 hour



INGREDIENTS

75g Luv-a-Duck Duck Fat
8 medium potatoes, washed
Salt and pepper to taste
2 sprigs fresh rosemary, finely chopped

METHOD

1. Preheat oven to 200°C. With a sharp knife, make thin, evenly spaced cuts in the potatoes at 5mm intervals, about two-thirds of the way through.
2. Melt the duck fat and mix with finely chopped rosemary and salt and pepper. Drizzle over the potatoes on a lined baking tray.
3. Bake in the oven for 1hr or until golden brown and cooked through.

Recipe by Shelley Judge