



ROAST POTATOES WITH DUCK FAT

Difficulty: Easy
Serves: 6
Prep: 10 minutes
Cooking: 40 minutes



INGREDIENTS

1 tbsp Luv-a-Duck Duck Fat
500g roasting potatoes
Rosemary
Garlic
Parsley
Thyme
Salt and pepper

METHOD

1. Preheat the oven to 200°C.
2. Peel and cut potatoes into even-sized pieces. Boil in salted water until just tender, then drain thoroughly.
3. Drain the potatoes, removing as much water as possible.
4. Return the potatoes to the pan and add the Luv-a-Duck Duck Fat and the salt and pepper.
5. Cover with the lid on and shake to coat them with the duck fat.
6. Place potatoes in roasting tray, and roast in the oven for approximately 40 minutes or until golden and crunchy.
7. Serve your delicious, crispy duck fat potatoes. Sprinkle some fresh rosemary to taste.