

Duck Fat Roast Potatoes

Ingredients

1.2 kg Maris Piper potatoes -
peeled and halved
75ml duck or goose fat
3 sprigs of rosemary
6 sprigs of thyme
1 bulb of garlic -
cloves separated and crushed lightly



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Method

1. Peel and halve the Maris Piper potatoes (1.2 kg) and place into a large saucepan, cover with water and season generously with salt.
2. Cook until a sharp knife pierces the potato with little resistance (approximately 12-14 minutes).
3. Once cooked, drain in a colander and leave to air dry until completely cool.
4. If you have time, place onto a tray in the fridge overnight to dry out.
5. Pre-heat the oven to 200°C. Using NEFF's Circo Therm® setting, pre-heat the roasting tray, then carefully add the duck/goose fat.
6. Return to the oven to heat the fat for 5 minutes.
7. Carefully remove the tray and add the potatoes.
8. Take caution to not pack too tightly – this creates steam, which makes it harder to achieve a crisp texture.
9. Roast for 35 minutes, then remove from the oven and turn over, adding a splash more fat if needed. Return to the oven and cook for a further 15 minutes.
10. Five minutes before the end, add the herbs and garlic and return to the oven until finished – potato perfection!