



# Duck Fat Potatoes



DIFFICULTY: MID



PREPARATION TIME: 10  
MINUTES



COOKING TIME: 1 HOUR



SERVES: 8-12

## Ingredients

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8 large baking potatoes  
160g duck fat  
4 cloves garlic smashed  
¼ bunch thyme  
Salt and pepper to taste

## Method

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Peel the potatoes and cut into quarters. Put the potatoes on the large perforated stainless steel tray. Place the tray into the oven, select FullSteam 100°C and cook for 15 – 20 minutes or until potatoes are cooked when tested with a fork. If you do not have a FullSteam oven you can boil the potatoes for 20-25 minute or until cooked.

Remove from the oven or strain the potatoes and set aside. Let them cool down naturally.

Preheat the oven on CircoRoasting® to 210 °C. Place the duck fat into a large baking tray, place on level 2 and heat for 8 minutes. Add the garlic, thyme, potatoes, salt and pepper and bake for 30 – 40 minutes or until they are golden brown. Turn the potatoes over half way through.

Place cooked potatoes on absorbent paper for 2-5 minutes before serving.

## Notes

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Any excess duck fat can be strained, stored in the refrigerator and reused for your next batch of roast potatoes. A fork is used to test if a potato is cooked as a knife can give the impression a potato is cooked when it is not.