



Duck Fat Potatoes



DIFFICULTY: MID



PREPARATION TIME: 10
MINUTES



COOKING TIME: 1 HOUR



SERVES: 8-12

Ingredients

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

Method

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

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.