

FINEST FESTIVE ROAST POTATOES



The perfect partner to your Christmas turkey and all the trimmings.

Ingredients

1kg Potatoes

Approx. 100g goose fat (depending on size of roasting tin)

Salt

Method

Peel and cut potatoes into even chunks, keeping them in cold water until needed.

Pour boiling water over the potatoes in a pan and bring to the boil quickly. Simmer for 10 minutes only.

Meanwhile, heat goose fat in a roasting tin in a hot oven (220°C / Gas Mark 7).

Drain well, season with salt and shake in the pan to roughen the edges.

Transfer to the sizzling fat, basting each one and spacing apart.

Roast on the top shelf for about 45 minutes until golden and crisp.

Tip: For perfect crunch, use a solid roasting tin and avoid overcrowding –space means crispness.