

DUCK FAT ROASTED POTATOES

Mark Drummond, Holborn Dining Room Head Chef

Ingredients

Serves four

1.2kg Floury potatoes such as Rooster or Maris Piper

100g Duck fat

Few sprigs of rosemary

Rock salt and pepper

Preparation Method:

1. Pre-heat the oven to 200°C and place a roasting tray inside.
2. Peel the potatoes and cut them in pieces of approximately 5cm.
3. Place the potatoes in a pan and cover with water. Add a pinch of table salt and bring the water to boil. Once boil is reached, turn the temperature down and simmer for 4 minutes.
4. Whilst potatoes are simmering add 100g duck fat in the roasting tray and place back in the oven.
5. Drain the potatoes in a colander and shake well to create rough edges.
6. Carefully place the potatoes onto the tray (beware of hot fat). Toss the potatoes to ensure they are well coated in fat. Spread out the potatoes so they have enough space to crisp.
7. Roast the potatoes for 15 minutes, take them out of the oven, turn over and place back in the oven for 10 more minutes.
8. Scatter rosemary on top of the potatoes and place back in the oven for another 5 minutes.
9. Remove the potatoes from the oven when they are crispy and golden. Add a sprinkle of rock salt to finish.