



# GARLIC AND ROSEMARY ROAST POTATOES

SERVINGS: 6 PORTIONS

## Cooking Method

- 1 Peel the potatoes and cut them into chunks roughly the same size.
  - 2 Rinse the potatoes under cold water and put them into a large pot.
  - 3 Cover with cold water and bring to a boil.
  - 4 Boil the potatoes for 5 minutes.
  - 5 Preheat your oven to 200C.
  - 6 Pour the goose fat into a large roasting pan and put into the oven.
  - 7 Drain the potatoes into a colander.
  - 8 Now put 5-7 potato chunks into a sieve and swig them around vigorously to roughen up the surfaces. Repeat with all potatoes.
  - 9 Once the goose fat is hot, put the potatoes into it and spoon some of the fat over the potatoes.
  - 10 Roast for 30 minutes.
  - 11 Tear off the leaves of the rosemary and bash the garlic cloves.
  - 12 Add to the potatoes, mix everything to cover with the fat and return to the oven.
  - 13 Roast for another 45 minutes until golden.
  - 14 Serve whilst hot.
- ! *Tip: Peel and chop them the day before and keep them in cold water over night.*



## Ingredients

- 1kg Maris Piper potatoes
- 1 jar (295g) goose fat
- 2 sprigs rosemary, leaves torn off
- 6 garlic cloves, bashed and unpeeled