

A perfect roast potato has to be crispy and golden on the outside and fluffy on the inside. Look for a potato such as Maris piper, King Edward or Yukon gold.



Item Kiln pasta bowl

Image ID: 79358

RRP: £19.00

Outlet price: £13.30

## INGREDIENTS

1kg potatoes, peeled  
200ml Goose or duck fat, you can use vegetable oil  
3 sprigs rosemary  
1 bulb garlic, cloves separated but skins left on  
1 tbsp plain flour

## METHOD

1. Peel and cut the potatoes in roughly equal sized pieces. Boil in a large pan with plenty of salted water. Once boiling, cook for 5 minutes then drain into a colander.
2. Pre-heat the oven to 200\*c / gas 6.
3. Warm the Goose fat or oil if using in a high sided large roasting tray in the oven.
4. Sprinkle the flour over the potatoes and toss so the potatoes rough up a little and each has a little flour on.
5. Carefully remove the tray from the oven and place the potatoes in, making sure there is room between them. Add the garlic and bake for about 25 minutes.
6. Turn the potatoes over, roughly chop the rosemary and sprinkle over. Season with salt and milled pepper and cook for another 20 minutes until golden and crisp.