



Goose Fat Roast Potatoes

Ingredients

Salt

600g Maris Piper potatoes, peeled and chopped into even-sized chunks

150g goose fat

Method

1. Preheat the oven to 200°C/gas 6.
2. Bring a large pan of salted water to the boil. Add in the potatoes. Once the water comes back to the boil parboil the potatoes for 10 minutes; drain and return to the pan. Shake the pan vigorously to roughen the potatoes.
3. Meanwhile, heat the goose fat to smoking point in a roasting tin. Add in the potatoes, using tongs to place them in the tin cut side down.
4. Roast for 30-40 minutes, turning over twice during the roasting period.