

ROAST POTATOES



Serves 6



SHOPPING LIST

INGREDIENTS

- 1.3 kg/3 lb large floury potatoes, such as King Edward, Maris Piper or Desiree, peeled & cut into even-sized chunks
- 3 tbsp dripping, goose fat, duck fat or olive oil.
- Salt

STEP ONE

PREHEAT THE OVEN 220°C/425°F/GAS MARK 7.

Bring a large saucepan of lightly salted water to the boil, add the potatoes, bring back to the boil and cook for 5-7 minutes. The potatoes should still be firm. Remove from the heat.

STEP TWO

MEANWHILE, ADD THE DRIPPING TO A ROASTING TIN

and place the tin in the preheated oven. Drain the potatoes well and return them to the saucepan. Cover with the lid and firmly shake the pan so that the surface of the potatoes is roughened to help give a much crisper texture.

STEP THREE

REMOVE THE ROASTING TIN FROM THE OVEN

and carefully tip the potatoes into the hot oil. Baste them to ensure they are all coated with the oil. Roast at the top of the oven for 45-50 minutes until they are browned all over and thoroughly crisp.

STEP FOUR

TURN THE POTATOES AND BASTE AGAIN

only once during the process or the crunchy edges will be destroyed. Carefully transfer the potatoes from the roasting tin into a warmed serving dish. Sprinkle with a little salt and serve immediately.

REMOVE FROM OVEN

SERVE AND ENJOY!

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