

Duck-Fat Roasted Spuds

Ingredients

Spudshed Farm Fresh Spuds 

Luv-A-Duck Duck Fat, 100g

G-Fresh Sea Salt

Whittingtons Vegie Dust

Method

Step 1

Preheat the oven to 180°C.

Step 2

Wash, peel and chop the potatoes into approximately 3cm pieces.

Place the potato into a pot of cold salted water and bring to a boil.

Reduce the heat to medium and cook for another 5 minutes or until parboiled.

Drain the potatoes.

Step 3

Shake the potatoes in a saucepan over medium heat to dry out and roughen up the edges (this will help them to crisp up when roasting).

Step 4

Place the duck fat in a roasting pan and place in the oven for 5 minutes to heat & melt. Remove from the oven, add the potatoes into the duck fat and gently toss to coat. Sprinkle over some of the Vegie Dust.

Step 5

Return the potatoes to the oven and roast, turning twice, for approximately 45 minutes or until golden & crispy.

Once ready, remove from the oven, sprinkle with salt, and serve.

Buon appetito!



Pic for illustration purposes only. Recipe may vary in appearance to pic.