

Best Goose Fat Roast Potatoes

Ingredients

6 large Maris Piper or King Edward potatoes peeled and cut in 4

100ml Goose fat

8 tbsp polenta

Sea salt to serve

Method

1. Put the potatoes in a saucepan of cold salted water. Cover and bring to the boil on a high heat, turn the heat down and simmer for 10 minutes till they are nearly cooked but still firm and drain well.

2. Tip the potatoes back into the empty, dry pan and sprinkle with the semolina. Replace the pan lid and give the pan a good shake to ensure the potatoes are well coated with the semolina.

3. Put the oven on to 200C. Put the oil in a roasting tin and heat it in the oven until hot, remove and carefully place the potatoes into the very hot oil, season with salt and mix so the potatoes are covered in oil. Put the roasting tin back in the oven and roast for 45mins to one hour, turning after 30 minutes and sprinkle with salt halfway through. Remove and serve.