

Goose Fat Potatoes

Printed from Goose Recipes at <http://www.gooserecipes.co.uk/>

These yummy goose fat potatoes are perfect with any of the goose recipes on this website.

Ingredients:

2kg floury potatoes such as Maris Piper
6 tbsp. goose fat
Sea salt

Directions:

1. Peel and chop the potatoes so that they're all a similar size.
2. Heat the oven to 200C and put the goose fat into a roasting tin. Put the tin into the oven to heat.
3. Drop the potatoes into boiling water and cook them for five minutes.
4. Drain them in a colander and shake well to rough up the edges of the potatoes.
5. Place the potatoes into the hot oil and then turn them over so that they get fully coated.
6. Cook them for 50 minutes and turn them half way through.
7. Once cooked, drain the potatoes on kitchen paper and sprinkle with sea salt.

Author: Laura Young