

Special roast potatoes

2.5kg floury potatoes (or a little more if you want leftovers)

300g goose fat

2 tablespoon mixed herbs, finely chopped (eg. Rosemary and thyme)

Salt

To prepare ahead: the potatoes can be prepared to the end of point 5 and left overnight.

1. Wash and peel 2.5kg floury potatoes. Cut into even sized chunks. Bring them to the boil in a saucepan of salted water. Simmer for about 10 – 15 minutes, until soft on the outside and slightly resistant on the inside when tested with a cutlery knife.
2. While the potatoes are boiling, melt 300g goose fat in a large roasting tin. Drain the potatoes and while still steaming, shake the colander vigorously to roughen up the edges.
3. Transfer the potatoes to the roasting tin with the melted goose fat, and shake to combine until thoroughly coated. Leave them to stand for 30 minutes, until the goose fat has been absorbed.
4. Place the potatoes in the oven. If you only have one oven, cook the potatoes on a low shelf to begin with, underneath the turkey. Once the turkey is cooked you can move them up higher to brown.
5. When golden and crisp, drain the excess goose fat off the potatoes and sprinkle with the fresh herbs and sea salt.