

# Easy Peasy Roast Potatoes



## Ingredients

Easily serves 8 generous portions

2½ kg Desirée potatoes  
(Best Potato Varieties includes:  
Desirée, King Edward or Maris Piper)  
2 tbsp flour  
5 tbsp goose fat or sunflower oil  
(I tend to go with the oil)  
Salt



## Instructions:

1. Peel the potatoes, then cut into halves, or quarters if large. Bring a large pan of water to the boil, add a little salt, then tip the potatoes into the pan. Bring back to the boil and cook for 7 mins. Drain really well, then return to the pan and sprinkle over the flour. Place a lid on top of the pan, then pick up the pan using oven gloves and give it a few really hard shakes so the potatoes get bashed around (this will make them nice and crisp).

2. Heat oven to 190C/fan 170C/gas 5. Spoon the goose fat or sunflower oil onto a large, lipped baking tray and leave to heat on the top shelf of the oven for 5 mins.

3. Carefully pull out the tray, make sure its surface is evenly coated with the fat, then tip on the potatoes. Roast for 20 mins, then turn up the oven to 220C/fan 200C/gas 7 and roast for another 30 mins, turning the potatoes once, until golden and crisp. Sprinkle with a little salt and serve straight away.

Missie  
Tip!!

Use 2 tbsp of semolina instead of flour.  
Makes them even crunchier! :)

