



Duck Fat Potatoes

Duck fat potatoes are a delicacy in France and a great way to use up rendered duck fat left over from frying duck breasts. They're easy and utterly delicious! The trick is to fry them for about 10 minutes without disturbing them so they crisp up really well and release from the base of the pan, then stir them regularly for the next 10 minutes, so they cook evenly. You can also buy rendered duck fat from butchers and supermarkets.

Serves 2



INGREDIENTS

- 400g Dutch Cream potatoes, peeled (14oz)
- About ¼ cup rendered duck fat (60g)
- Salt flakes, to taste

METHOD

1. Cut potatoes into 2cm (1") dice and pat dry on paper towel.
2. Heat a frying pan over medium-high heat.
3. Add duck fat and, when hot, add potatoes.
4. Reduce heat to medium and cook potatoes for about 10 minutes, until crisp and brown on one side.
5. Stir well to loosen the potatoes then turn them over.
6. Cook for a further 10 minutes or so, turning often, until crisp, tender and evenly coloured.
7. Tip into a kitchen paper-lined strainer over a heat-proof bowl.
8. Transfer to a dish, salt generously and serve immediately.