

The Best Roast Potatoes

Ingredients

**1.5kg large-ish Maris Piper
or other good roasting
potatoes, peeled and
cut into quarters**
**150g Fat (Beef Dripping,
Lard or Goose Fat)**
**2 tblsps Semolina
or Plain Flour**
1 head of Garlic
A few sprigs of Rosemary
A few sprigs of Thyme
A generous pinch of Sea Salt

Method

1. Preheat your oven to 180°C/360°F/Gas Mark 4.
2. Rinse the potatoes well in cold water to remove excess starch. Place in a large saucepan and cover with hot salty water. Bring to the boil. Reduce the heat and simmer for around 8 minutes. Once tender, drain the water through a colander and allow the potatoes to steam off for 5 minutes. Give them a good shake to fluff up the edges, season the potatoes well with salt and then sprinkle over the semolina or flour and give them another good shake to make sure they are evenly coated.
3. Meanwhile dollop the fat of your choice into a roasting dish and place into the oven until it is sizzling hot. Carefully remove the scorching hot fat from the oven and tip the potatoes in. Carefully give the pan a shake, or turn the potatoes with a spoon to ensure the fat is covering each potato. Place the pan into the oven and roast for 25 minutes.
4. Remove the tray from the oven and loosen the potatoes, give them a little squish as you do so. Add the garlic and herbs to the tray and then place back into the oven to roast for a further 25 minutes, or until they are crisp and golden.

