



Ultimate Roast Potatoes

SERVES 4-6

INGREDIENTS

1kg Nemo potatoes

200g beef dripping

5 garlic cloves

4 sprigs fresh rosemary

Salt and black pepper

METHOD

1. Preheat oven to 200°C / Fan 180°C / Gas 6.
2. Peel and cut potatoes into quarters.
3. Drop potatoes in a large pan of cold water and bring to the boil. Simmer uncovered for 5 minutes.
4. Place beef dripping into a roasting tray and place in the oven for about 10-15 minutes.
5. Drain the potatoes and add the garlic, rosemary, salt, and pepper into the pan. Shake vigorously until the potatoes are fluffed around the edges.
6. Carefully place potatoes in the hot beef dripping and place in the oven for 45-50 mins, turning every 15 mins.
7. Once golden take out of the oven and serve.

