



Hostingley Farm Free Range *recipes*

Goose Fat Roast Potatoes

Pre-heat the oven to 220 C / 425 F / Gas mark 7

Part boil the potatoes until the outsides are just beginning to soften, drain in a colander and shake them until 'fluffy'.

Place a good quantity of goose fat in a roasting tin and heat in the oven.

Add the potatoes to the tin, making sure they are completely coated in the HOT fat.

For a different flavour garlic and rosemary can be added at this stage.

Cook until golden brown, approximately 45 minutes.



Tip

Vegetables such as parsnips, carrots, sweet potato, onions etc. are great cooked in the same way.

