

Perfect Roast Potatoes

Recipe by Neil McGown

“I thought my roast potatoes were pretty delicious until my father in law Arthur Hamer showed a little trick involving flour, then I was converted!”

Take 8 medium sized good roasting potatoes I tend to for Kerrs Pink, Roosters or King Edwards. Wash and peel the potatoes and par boil them in salted water for 10mins. Drain off the water but keep the potatoes in the pan on a low heat and dry them out a little this is when you add the flour – take a cup of flour and dust over the potatoes in the pan shaking the pan around the stove so that they all get a good covering, add a little Maldon salt and black pepper at this stage as well, take them off the heat to rest while you get your roasting tray ready.

When I roast potatoes I really like to use fat with flavour you can use lamb dripping, beef dripping, duck fat, pork fat what every you like really they all add that extra kick to the flavour and people really do say wow when they are scoffing them!

Put the potatoes in a roasting tin and add whatever fat you have decided, probably a good 6 table spoons, add some thyme and rosemary or whatever herb you like most along with a little more salt and pepper and start to toss the potatoes about in the tin with your hands so they all get a good layering of the fat and seasoning.

Place them in the oven on gas mark 6/7 for 15-20 min or in an electric oven at 250 degrees until they are very golden brown, crispy and crunchy.

Enjoy with a Sunday roast or keep in your secret recipe book for Christmas dinner!

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