Roast potatoes

Food category: **Side dishes**

Author: **Jaroslav Mikoška**
Company: **Retigo**

Program steps

Preheating: 99 °C

1	Steaming		Termination by time	00:10 hh:mm	99 °C	50 %	
2	Transfer the potatoes on a diffrent tray						
	Hot air	100 %	Termination by time	00:30 hh:mm	180 °C	100 %	

Ingredients - number of portions - 10

Name	Value	Unit
duck fat	100	ml
potatoes (maris piper or king edward)	16	pcs
garlic cloves	8	pcs
thyme sprigs	8	pcs
sea salt	30	g

Directions

Parboil the potatoes on steam mode for 10 minutes..
Put the duck fat for the roast potatoes into an enamelled GN container and leave to melt for 1 minute in hot combi oven.
Add the potatoes to the GN container of hot duck fat, then sprinkle over the garlic cloves, thyme and salt and mix until the potatoes are well coated in the fat.
Return the GN container to the oven and roast for 30 minutes, or until golden and crunchy.

Recommended accessories

Enameled GN container