



Roasted potatoes, confit garlic, rosemary

By Matt Stone

30 minutes

Preparation time

1 hour 15 minutes

Cooking time

6

Serves

INGREDIENTS

Confit garlic

2 garlic bulbs, whole
Vegetable oil, to cover

Roasted potatoes

1.2 kg waxy potatoes
80 g (? cup) duck fat
Rosemary, to serve

METHOD

Confit garlic

1. Break the garlic into individual cloves, leaving the skins on.
2. Place the garlic in a small saucepan and cover with vegetable oil. Using medium heat, induction Setting 6 slowly bring up to temperature until you see small bubbles rising from the bottom of the pan (approximately 7-8 minutes).
Reduce heat to low, induction setting 3 and continue to cook for 15-20 minutes or until all the garlic cloves are soft.
3. Allow to cool and keep in refrigerator.

Roasted potatoes

1. Peel and cut the potatoes to desired size.
2. Place in a perforated steam container and steam at 100°C for 25 minutes or until tender.
3. Preheat oven on Fan Plus at 200°C with crisp function activated.
4. Place the gourmet casserole dish on shelf level 2. Allow 15 minutes for the dish to heat up. Add the duck fat, continue to heat for 2 minutes.
Add the cooked potatoes to the oven dish and season well with salt.
5. Cook for 30 minutes or until golden brown, turning the potatoes every 10 minutes.
Once cooked, remove from the oven, drain on paper towel.

To serve

1. Squeeze over the garlic cloves, squeezing out of the skins, make it as garlicky as you desire, I like a lot.
2. Drizzle over some garlic oil and add some picked rosemary leaves, salt and pepper.
3. Mix well and serve.

Hints and tips

- Waxy potatoes work well for this recipe, such as Dutch cream, King Edward, desiree or nicola potatoes.
- The garlic confit will keep for weeks covered in the oil.