

# Roast potatoes

Cuisine: **English**  
Food category: **Side dishes**



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## Program steps


Preheating: 99 °C


1


 Steaming

Termination by time

00:10 hh:mm


 99 °C


 50 %



2


Transfer the potatoes on a different 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, finely chopped	8	pcs
a sprig of thyme	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



Enamelled GN container