

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 enameled 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

