

Roast Potatoes



 36:56




This recipe is available for:




- Convotherm mini

Accessories:

- 1/1 GN Granite enamelled tray, 40 mm deep, 3004034
- 1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

PROFILE

-  Ambient
-  1 Full Tray
-  From Scratch

-  Steam
-  00:15 | -
-  2

Stage 1
100 °C

-  Convection
-  00:15 | -
-  2
-  2

Stage 2
210 °C

RECIPE

Ingredients

2.3	kg	Potatoes
340	g	Duck/Goos Fat
30	g	Salt

1. Food Preparation

Peel and cut to size.

2. Cooking Instruction

Steam potatoes for 15mins, then place in a pre-heated tray of duck/goose fat, carefully spoon the fat over the potatoes and roast for 15 mins.

3. Food Serving Instruction

Serve as a side dish sprinkled with salt to accompany any roast meats.