

Roast Potatoes



48:22

This recipe is available for:

- Convotherm maxx

Accessories:

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

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- Ambient
- 1 Full Tray
- From Scratch

- Steam
- 00:15 | -
- 3
- Stage 1**
- 100 °C
- Stage 2**
- 210 °C
- Convection
- 00:15 | -
- 3
- 2

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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.