

Roast Potatoes



 03:09




This recipe is available for:


- Convotherm 4
- Convotherm maxx pro

Accessories:

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

P
R
O
F
I
L
E


-  Ambient
-  1 Full Tray
-  From Scratch

 Steam

 00:15 | -

 5

Stage 1
100 °C

 Convection

 00:15 | -

 5

 3

Stage 2
210 °C

R
E
C
I
P
E

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.