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**CHRISTMAS 2024 RECIPES
BY SIMON WOOD**



CHRISTMAS ULTIMATE ROASTIES

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Perfect Garlic and Rosemary Roasted Potatoes

INGREDIENTS

2kg Red Skin Potatoes
2 Bulbs of Garlic (Halved)
1 Bunch of Fresh Rosemary
1 Bunch of Fresh Thyme
500g Goose Fat
Maldon Sea Salt
Black Pepper



METHOD

Preheat the oven to 190°C/375°F/gas 5.

Peel the potatoes, cutting any larger ones so they're all the same size

Wash the potatoes in cold water to get rid of any extra starch and place a large saucepan on to boil, season with a good amount of sea-salt.

Add your goose fat into a large roasting tray, the biggest you have. This is to make sure there's plenty of room for the potatoes and heat to circulate, heat for 10 minutes while your pan of water comes to the boil

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Now, add the potatoes to the water and parboil for 10 minutes, you want the outside soft and the inside with a little firmness remaining once ready drain in a colander and leave to steam dry for 5 minutes.

After 5 minutes give the colander a shake to help fluff up the potatoes so they look 'Snowy' - this will help to help them to crisp up later on.

Carefully remove your roasting tray with the hot fat from the oven and place on a suitable surface, add in half of your herbs and a bulb of your halved garlic and put it back in the oven for 5 minutes. After five minutes remove the herbs and garlic. You now have a nicely flavoured oil that will make your potatoes taste amazing!

If you leave the herbs in for the whole time it takes to roast your potatoes, they will burn and taste acrid! We will add in the rest of the herbs with 10 minutes to go to really lift the flavour!

Tip the potatoes into your roasting tray and turn with tongs slowly coating them in the flavoured hot fat, take care not to break them before seasoning well with the sea salt and black pepper.

Roast for 45 minutes, before turning each one to coat in more fat and ensure even colouring, now add in your remaining herbs and garlic and roast for a further 10-20 minutes depending on how much colour you want on them

Once golden and crisp drain any excess oil on a little kitchen paper

As a chef I find its always best to do a little test at this point and eat one just to check the seasoning, sometimes I must do this three or four times, just to be sure!