

Miele

Roasted potatoes, confit garlic, rosemary

By Matt Stone

30 minutes

Preparation time

1 hour 15 minutes

Cooking time

6

Serves



INGREDIENTS

Confit garlic

2 garlic bulbs, whole
Vegetable oil, to cover

1.2kg waxy potatoes
80g duck fat
Confit garlic
Rosemary

METHOD

Confit garlic

1. Break the garlic into individual cloves, leaving the skins on.
2. Place in a small pan and cover with vegetable oil. Using Induction Setting 6 slowly bring up to temperature until you see small bubbles rising from the bottom of the pan (approximately 7-8 minutes).
3. Reduce to Induction setting 3 and continue to cook for 15-20 minutes or until all the garlic cloves are soft. Allow to cool and keep in refrigerator. The garlic will keep for weeks covered in the oil.

Roasted potatoes

1. Peel and cut the potatoes to desired size. Place in a perforated steam container and steam at 100°C for 25 minutes or until tender.
2. Preheat oven on Fan Plus at 200°C.
3. Place the gourmet casserole dish on shelf position 2. Allow 15 minutes for the dish to heat up. Add the duck fat, continue to heat for 2 minutes.
4. Add cooked potatoes to the oven dish and season well with salt.
5. Cook for 30 minutes or until golden brown, turning the potatoes every 10 minutes.
6. Once cooked, remove from the oven, drain on paper towel.

To serve

1. Squeeze over the garlic cloves, squeezing out of the skins, make it as garlicky as you desire, I like a lot.
2. Drizzle over some garlic oil and add some picked rosemary leaves, salt and pepper.
3. Mix well and serve.

Hints and tips

- Waxy potatoes work well for this recipe, such as Dutch cream, King Edward, desiree or nicola potatoes.