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2017



WINTER ROASTING *with*

COLIN FASSNIDGE

4FOURTEEN

Roast duck-fat potatoes

Start this recipe at least five hours ahead.

Prep time 15 mins, cook 1 hr
(plus cooling, chilling)

Serves 4

- 2 kg medium sebago potatoes, peeled and quartered lengthways
 - 375 gm (1½ cups) duck fat
 - 50 gm butter, softened
 - 4 garlic cloves, crushed to small pieces (not to a paste) with a mortar and pestle
 - ½ bunch thyme sprigs
 - ½ bunch rosemary sprigs, leaves stripped
- 1** Place potatoes in a saucepan and cover with cold salted water (about 2 litres). Bring to the boil, then reduce heat to medium and simmer until very tender and almost breaking apart (15-20 minutes). Drain and transfer to a wire rack to cool. Refrigerate, still on rack and uncovered, until potatoes are chilled and very dry (4 hours or overnight).
- 2** Preheat oven to 200C fan-forced (220C convection). Heat a large, heavy roasting pan or 2 heavy ovenproof frying pans over high heat until hot. Add duck fat, swirl until melted and hot (20-30 seconds), then add potatoes. Season to taste and fry, turning occasionally, until starting to brown all over (4-5 minutes). Transfer pan to oven and roast potatoes, turning every 5 minutes or so, until crisp and deep golden brown (30-40 minutes). Drain fat into a heatproof bowl (reserve for another use) and return potatoes to roasting pan over low heat. Add butter, garlic and herbs, and fry, tossing gently, until butter turns nut brown (1-2 minutes). Season to taste with sea salt flakes and freshly ground black pepper, and serve.

Pickled peas

Prep time 15 mins, cook 5 mins
(plus pickling)

Serves 4

- 1 cinnamon quill
- 1 star anise
- 5 coriander seeds
- 5 fennel seeds
- 1 fresh bay leaf
- 200 ml white wine vinegar
- 100 gm caster sugar
- 500 gm frozen peas
- ½ cup mint leaves

1 Dry-roast whole spices and bay leaf in a saucepan over medium heat until fragrant (1-2 minutes). Add vinegar, sugar and 300ml water, and stir to dissolve sugar. Increase heat to high and bring to the boil, then transfer to a heatproof bowl and set aside to cool (20-30 minutes).

2 Bring a saucepan of water to the boil and blanch peas until just cooked (30 seconds to 1 minute). Refresh in iced water and drain. Add peas to cooled pickling liquid, cover and refrigerate to pickle and chill for at least 2 hours for a fully pickled flavour, or less for a lighter pickle. Serve scattered with torn mint.

MY NOTES

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