



**Miele**

# Chicken fat potatoes, seaweed

By Matt Stone

**15 minutes**

Preparation time

**1 hour 10 minutes**

Cooking time

**6-8 servings**

Serves

## INGREDIENTS

- 1.5kg Chat potatoes
- 100ml chicken confit fat
- Murray River salt flakes
- 1 Nori seaweed sheet

## **METHOD**

1. Pre-heat Oven on Fan Plus at 160°C.
2. Place nori sheet onto a Baking tray on Shelf position 2. Bake for 5 minutes until toasted.
3. Place in a mortar and pestle and ground into a coarse powder. Reserve.

## **Potatoes**

1. Arrange potatoes in a Perforated steam tray, place in Steam Oven and Steam at 100°C for 20 minutes until soft enough to lightly crush.
2. Remove and allow to dry at room temperature for 10 minutes.
3. Pre-heat Oven on Fan Plus at 200°C.
4. Place in a Gourmet oven dish and using the back of a spoon flatten the potatoes to crush.
5. Pour over chicken fat and season. Place in Oven on Shelf position 2 for 45 minutes until potatoes are brown, turning halfway through to ensure all sides are evenly cooked.
6. Transfer potatoes to a pre-warmed bowl, sprinkle over nori and salt flakes to taste.

## **Notes**

- Nori can be purchased from Asian grocers
- Chicken fat can be substituted for duck fat