

Miele

Roasted potatoes with confit garlic and rosemary

By Matt Stone

30 minutes

Preparation time

1 hour 5 minutes

Cooking time

6 serves

Serves



INGREDIENTS

Confit garlic

2 garlic bulbs, whole
Vegetable oil, to cover

Roasted potatoes

1.2 kg waxy potatoes
80 g (? cup) duck fat
Salt flakes and black pepper, to taste

To serve

Fresh rosemary
Salt flakes and pepper, to taste

METHOD

Confit garlic

1. Break the garlic into individual cloves, leaving the skins on.
2. Place the garlic in a small saucepan and cover with the vegetable oil. Using medium heat, induction setting 6, slowly bring up to temperature until you see small bubbles rising from the bottom of the pan (approximately 7-8 minutes). Reduce the heat to low, induction setting 3 and continue to cook for 15-20 minutes, or until all the garlic cloves are soft.
3. Allow to cool, then transfer to the fridge until required.

Roasted potatoes

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

To serve

1. Squeeze the garlic cloves out of the skins over the potatoes, make it as garlicky as you desire.
2. Drizzle over some garlic oil, picked rosemary leaves and season with 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.
- The confit garlic will keep in the fridge for up to 2 weeks covered in the oil.
- A 15-minute steaming time for potatoes is based on approximately a 2.5 cm dice. This time will need to be extended if you prefer larger sized potatoes.