

TIME: 60 mins**SERVING:** 4 people**INGREDIENTS:**

700g waxy potatoes

two tablespoons duck fat

Sea salt

2 tablespoons each finely-chopped chives and grated fresh Parmesan – don't use the ready-grated sort.



Peel the potatoes and cut into quarters then use a vegetable peeler to smooth off the sharp edges. Steam for 10 minutes, then drain and dry. Heat the duck fat in a frying pan and gradually add the potatoes (this stops the temperature of the fat lowering). Fry briskly until lightly browned and starting to crisp on all sides. Place on two layers of kitchen paper and roll around gently to remove any excess fat, turn into a large bowl, add the chives, Parmesan and two generous pinches of salt, toss well to coat, turn into a warmed serving dish and serve immediately. pan back in the oven for five minutes. Serve while still warm.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: