

INGREDIENTS:

4 chicken breasts

4 tablespoons sunflower oil

1 heaped teaspoon each
paprika, mustard powder, onion
powder, garlic powder

Salt

Freshly-ground black pepper
and dried oregano

For the potatoes:

700g floury potatoes

four tablespoons goose or duck
fat

6 unpeeled but crushed garlic
cloves

3 to 4 large sprigs of fresh
thyme

TIME: 2 Hours**SERVING:** 4 people

Photo by alleksana from Pexels

Butterfly the chicken breasts (or ask us to do it). Mix the oil and seasonings together in a large bowl, add the chicken, turn to coat well, cover and refrigerate for at least two hours. Allow to return to room temperature for an hour before cooking. Sear the chicken on both sides on the hottest part of the barbecue then move to a cooler part and cook for 10 minutes, turning frequently and basting with any left-over marinade. For the potatoes: peel and cut into equal-sized small chunks and boil in plenty of salted water for eight minutes. Strain into a colander and shake to roughen the surfaces. Heat the oven to 190C gas mark 5, place a roasting pan over a medium flame and add the goose fat. Once sizzling tip in the potatoes, turn in the fat then cook until starting to brown. Transfer to the oven for 25 minutes. Remove the pan, add the garlic and thyme, mixing well into the potatoes and roast for a further five minutes, shaking occasionally

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: