

CRISPY CONFIT GARLIC POTATOES

with duck fat and cep mayo

WHATS IN THE BOX:

Crispy confit garlic potatoes

Artichoke purée

WHAT TO DO:

Pre-heat oven to 180°C

Transfer the confit potatoes to a heavy metal baking tray & cook in the oven for 12–14 minutes at 180°C, rotating the potato from side to side 4 times during cooking to ensure an even finish.

Heat the artichoke purée in a microwave for 40 seconds

Place the potatoes on a small plate with a spoonful of the warmed artichoke purée on the side

Season further with salt if desired.

*confit potatoes can also be cooked in the tray, but for best results use a heavy baking tray

