



# Miss Windsor's Roast Potatoes

**Preparation: 40 minutes / Cooking time: 1 hour**

**Serves 4-6 hungry guests!**

## Ingredients

- approximately 2 kg (4.5 pounds) unpeeled potatoes
- 2 tablespoons of duck fat or beef dripping (use 3-4 tablespoons if using an alternative fat)
- salt & pepper
- sprinkling of flour

## Equipage

- large roasting tin  
(strong and robust - like Miss Windsor!)
- serving dish

## Method

1. Darlings, please run along now, and wash your hands in readiness for some kitchen action.
2. Preheat your oven to 200°C / 180°C Fan / 390°F / gas mark
3. First off, peel the potatoes – make sure you do a good job now!
4. Cut the large spuds in half, but leave the poor dwarf one's alone, they're perfect as they are!
5. Now using a colander rinse with water. Then transfer to a large saucepan and cover with cold water.
6. Bring to the boil, then lower the heat and simmer for 5-6 minutes. Darlings, it's imperative that the potatoes are not cooked completely through – you're merely parboiling these beauties.
7. Your oven should be sufficiently heated by now. If so, dollop or pour the fat into the roasting tray, and place on the top shelf of your oven.
8. Your spuds are ready when a knife is easily inserted, yet it remains fairly firm – Perfecto!
9. Drain the potatoes using a colander.
10. Using a flour sifter or a gentle hand, sprinkle flour over the drained spuds. Alternatively, you can use semolina



or gluten-free flour, followed by a light dusting of salt and pepper.

TIP – Flour helps your spuds to crisp up in the oven – How spiffing!

11. Ladies, now Miss Windsor recommends you wear a sports bra for this workout! Using an oven glove or tea towel, place the lid on the saucepan and lift it up with one hand firmly on the lid. Now all you need to do is shake that saucepan as vigorously as you possibly can! Go on darlings, 'give it some welly'!
12. Once you've finished your winning performance, your spuds should be lightly covered with flour, and fluffy around the edges. Now place the spuds in the hot oil, and coat evenly using a fish slice or spatula.
13. Place in your oven on the top shelf.
14. Roast for about 1 hour, turning half-way through. They are sufficiently cooked when browned, fluffy and crispy around the edges.
15. Serve your Roast Potatoes on a serving dish of your choice! Miss Windsor opted for a heavy, vintage, Japanese piece, made by Sone China – donated by a generous American!

*Miss Windsor x*