

africola recipes

THE WORLDS BEST ROAST POTATOES

"Level up your roasties this year, this is a 'cant mess this up' recipe for the worlds best roast potatoes."

Ingredients:

1.5 kg (3 lb 5 oz) good roasting potatoes with little starch, like Diane, or large Kipfler potatoes

200 g (7 oz) rendered pork fat or lard

50 g (2 oz) paprika

5 sprigs of thyme

10 garlic cloves, crushed in their skins

Sea salt and freshly ground black pepper

50g plain flour



Method:

Preheat the oven to 200°C (400°F).

Boil the potatoes for 10 minutes or until just soft.

Toss in a colander until the edges start to fray slightly, dust with plain flour until evenly coated.

Add the fat to a hot heavy-based saucepan and heat on high, then add the potatoes flat-side down. **DON'T BURN YOURSELF OR SET FIRE TO YOUR HOUSE.** Get a crispy golden colour on all sides. Once all crispy, place the potatoes on a baking tray.

Drizzle with a little of the warmed fat and sprinkle with the paprika, thyme leaves, garlic, sea salt and black pepper.

Bake for 20 minutes, tossing occasionally until they are super crispy and dried out a little. The centre will be like mash potato and pretty much the best vehicle ever for all kinds of sauces, gravies, meat juices, whatever – all of it.

Duncan Welgemoed

South African by birth, Duncan was head chef at The Goose at Britwell Salome, Watlington, Oxford when it was awarded a Michelin star in 2005. In early 2010, he arrived in South Australia and opened Africola in 2014. Over the years, Duncan has become Adelaide's (un)official spirit animal - mythical beast, troublemaker, conversation starter. His latest restaurant, Africola, tells a story close to his heart. It has since been awarded 4.5/5 Australians by The Australian's food editor John Lethlean, featured in countless magazines, newspapers and TV shows around the world and frequented by rockstars and celebrities alike. His new book, Africola has already gone on to be an instant best seller and Duncan himself is showing no signs of slowing down.

