



# LANDAISE POTATOES

## INGREDIENTS

Serves 4

- Around 800g (28 oz) waxy potatoes
- 2 to 3 tbsp duck fat
- 100g (approximately 3.5 oz) onions
- 1 thick slice or piece of cured ham (about 50g [1.8 oz])
- 200g (7 oz) mushrooms, quartered
- Salt and pepper to season
- 1 garlic clove (pressed)
- 2 tbsp finely chopped parsley

## MISE EN PLACE

Dice the ham into small cubes and finely slice the onion. Quarter the mushrooms and peel the potatoes, then cut them into medium-sized quarters and let them sit in a bowl filled with cold water.

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## METHOD

Melt the duck fat over high heat in a sauté pan or large cast iron skillet.

Rinse and completely dry the potatoes, then add them to the pan and sear on high heat for 10 to 12 minutes until golden brown. Then, add the ham and onion, toss well, and cook for a further 2 minutes. Now, add the mushrooms, toss again, and cook for a further 3 minutes.

When done, reduce the heat to low and continue to cook the potatoes covered for about 20 minutes (or until cooked through), tossing the potatoes in the pan every 5 minutes or so.

Just before serving, raise the heat to high and add the crushed garlic and parsley. Mix well and leave to cook for roughly a minute before transferring to a serving dish. Try serving these potatoes with a side bowl of green lettuce doused with a tart French dressing to balance out the richness of the duck fat.