

Roast potatoes

1. Use Maris Piper, Cara or Wilja potatoes
2. Cut them up into even-sized (mid way between gold and tennis ball sized) chunks
3. Boil the potatoes for 5-6 minutes
4. Pour the water off, keeping it for gravy if required
5. Return the lid to the saucepan after jettisoning water
6. Turn the hob off
7. Shake the potatoes around to rough up the outsides
8. Meanwhile, put a little lard in your potato dish and warm in the oven
9. Tip potatoes into the hot fat
10. Use a spoon to turn the potatoes, so they are covered in the fat
11. Sprinkle with salt
12. Return the spuds to the hot oven
13. Cook for 40 minutes, to get them really brown
14. Serve