



Garlic & Rosemary Flavoured Fat

Roast potatoes are one of the best accompaniments to a roast, so make them extra special with a flavoured fat.

Serves: 8

Prepare: 5 Minutes

Cook: 5 Minutes

Difficulty: easy

Ingredients

- 190g tub of organic [beef tallow](#) or organic [goose fat](#) or organic [pork lard](#)
- sprig of fresh rosemary leaves stripped from the stem
- 4 garlic cloves, peeled

Method

1. Blitz the garlic and rosemary in a blender until roughly chopped
2. Heat a small saucepan then briefly toast the garlic and rosemary mix, releasing the fragrant oils and flavours
3. Dollop the tallow into the hot pan, letting it melt slowly and mix well with the garlic and rosemary
4. Grab a sterilized Kilner jar, carefully pour in the liquid fat, seal and leave to set. It'll keep in the fridge for at least a month