

How to make the Quality Chop House's confit potatoes

Ingredients (Serves 6)

1kg Maris Piper potatoes
125g duck fat
1tbsp salt
Oil, for frying
Maldon salt, to taste
425g Dijon mustard
Juice of half a lemon
Half tsp cider vinegar
375ml vegetable oil

Method

1. Make the mustard dressing. Mix the mustard, lemon juice and vinegar in a large bowl, then whisk in the vegetable oil until emulsified. Store in squeeze bottles in the fridge until you're ready to use.

2. Preheat the oven to 120°C and line a standard 1.7-litre terrine mould with baking parchment.

3. Peel and wash the potatoes, then use a mandoline to slice them as thinly as possible. In a large bowl, toss the slices thoroughly with the duck fat and salt. Layer the potatoes in the mould,

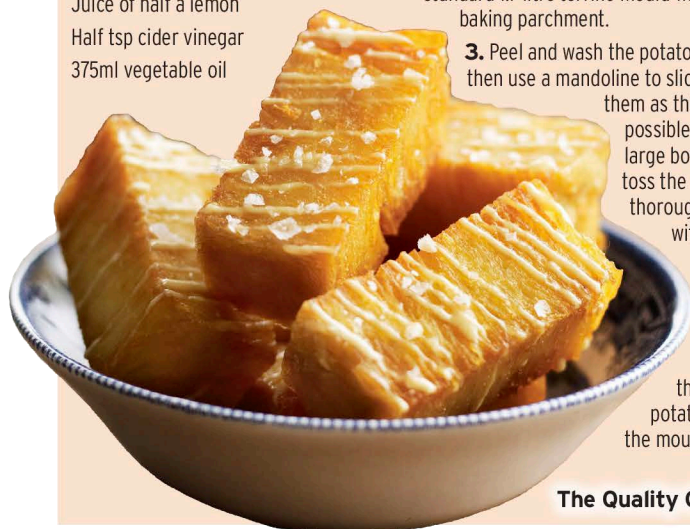
one slice at a time, until you've built up multiple tiers. Once you've used up all the potato, cover the top with baking parchment and cook for about three hours until the potatoes are completely tender.

4. Place a small baking tray or plate on top of the baking parchment covering the potatoes, along with a few heavy weights (we find tins work well) and leave to cool, then refrigerate overnight to compress.

5. The next day, remove from the tray and cut the potato into 3x3cm pieces.

6. Heat enough oil for deep-fat frying to 190°C, either in a deep fryer or a heavy-based saucepan. Fry the pieces for about four minutes until croissant-gold. Sprinkle over some Maldon salt, drizzle with mustard dressing and eat immediately.

● The Quality Chop House: Modern Recipes and Stories from a London Classic by William Lander, Daniel Morgenthau & Shaun Searley is published by Quadrille, priced £30



The Quality Chop House's confit potatoes



William Lander, right, and Daniel Morgenthau - the men behind the restaurant

Our confit potatoes have become rather legendary," explain the team behind London restaurant, the Quality Chop House.

"They are the only dish we haven't once taken off the menu since their happy conception in spring 2013.

"We'd just opened the restaurant and needed to find something to serve with the chops. Chef Shaun Searley was adamant that QCH didn't need chips - next thing you know we'd have squeeze

ketchup on the tables - but we obviously needed something indulgent, and probably potato-based. We started making layered potatoes and after much trial and error and refrying leftovers, Shaun landed on these crispy golden nuggets.

"What with the slicing, layering and overnight chilling, these are something of a labour of love - but they're worth it. Do use Maris Pipers: they have the perfect sugar-starch-water content to prevent collapse while cooking."