

The Goose Fat Information Service

Savour every bite with a touch of goose fat!

"For me it's the side dishes that can really make a Christmas dinner stand out. Getting roast potatoes right is a must," says top chef Mike Robinson, who has long been a fan of goose fat and swears by it every Christmas, "I roast my potatoes in goose fat with rosemary and garlic."

Goose fat, with its savoury flavour and silky texture, is ideal for transforming potatoes to create the ultimate Christmas roast. Robinson, who runs the award-winning Pot Kiln and Harwood Arms, adds, "goose fat has a high burn point which means that potatoes are given the real blast needed to make them perfectly crispy."

In fact, used in the place of butter or oil, goose fat can turn all manner of Christmas dishes into sumptuous, warming feasts. "Roast butternut squash in goose fat with thyme and seasoning," suggests Robinson, "to make a rich flavoured side dish with a lovely golden colour."

Any remaining goose fat can be kept long after the Christmas dinner. Once opened the jar can be stored in the fridge for up to 3 months which means the goose fat can be used to add a festive touch of winter luxury even after the New Year to vegetable side dishes, risottos, stews, omelettes, stuffings, Yorkshire puddings and more.

Other fans of cooking with the fat include Nigella Lawson, Jamie Oliver, Rick Stein, Hugh Fearnley-Whittingstall and Paul Rankin.

