

**Potatoes, artichokes, olives & co – by Jeremy Lee of Blueprint Café
(Very good with most things, this will feed 6 well or 4 trenchermen)**

Ingredients:

- 1 kg of large potatoes
- 8 cooked artichoke hearts
- 4 tablespoons goose fat
- 100g of very good black olives
- 2 cloves garlic
- A large sprig of rosemary
- Sea salt
- Cracked black pepper



Method:

1. Warm the oven to gas mark 7/8. 200C
2. Wash the potatoes well. Put them in a pan of water and set to cook on a gentle heat until cooked through. Drain and when cooled, peel.
3. Warm a heavy bottomed cast iron pan. Spoon in the goose fat and break the potatoes into pieces, gently placing them in the fat and place in the oven for 15 to 20 minutes.
4. Cut the artichokes into halves. Remove the stones from the olives. Peel the garlic and slice very thin.
5. After about 15 or 20 minutes, when the potatoes have coloured a handsome gold, remove them from the oven. Place the pan on a gentle heat. Remove the potatoes to one side. Lay in the artichokes and fry gently until a golden brown. Return the potatoes to the pot. Stew with the slices of garlic, the olives, spines of rosemary, sea salt, cracked pepper and toss gently together.