

# FIDGETY TARTIFLETTE

## INGREDIENTS

3 x Charlotte Potatoes, peeled and cut into halves  
200g x Lardons (or cut strips of streaky bacon)  
1 x Large Onion sliced thinly  
2 x Garlic Cloves sliced thinly  
1 x Sprig of Sage  
1 x Large Cooking Apple – Peeled, cored and sliced  
1 x bottle of Oliver's Fine Cider Yarlington Mill Cider 2021  
1x 250g Yarlington Cheese (Rollright and Evenlode work too)  
1 x Dash of Olive Oil

## ORIGIN

A mish-mash of classics: Alpine Tartiflette and the Worcestershire\* Fidgety Pie. This is the Kingstone Dairy team's favourite way to cook their iconic cheeses bringing together the inspiration for their cheeses and its 3 counties home: Gloucestershire (cheese), Herefordshire (cider) and Worcestershire. Kingstone Dairy recommend using their Yarlington cheese – based on the Reblochon but is washed in cider from Herefordshire; but it works equally well with Rollright and Evenlode.

\*The origin of 'Fidget' or 'Fidgety Pie' claim to hail from Shropshire, Derbyshire and Worcestershire depending on who you ask! They all include onion, apple and pork in various combinations.

## METHOD

Parboil the potatoes for 10- 15 minutes in well salted, boiling water until tender  
Fry off the onion and garlic in olive oil in a cast iron skillet until soft and golden, add the whole sprig of sage to cook and infuse the onions.

Add the onions and the lardons, cook until the Lardons have begun to crisp. Deglaze the pan with a glass of the cider.

Slice the potatoes fairly thinly and layer into the onion, bacon and apple mix. Give the whole a stir to combine, be gentle so as not to break up the potato too much.

Slice the Yarlington cheese and layer over the top.

Put the whole skillet into the hot oven for 15-20 minutes until the whole thing is golden and bubbling

Try not to eat straight from the oven as it will be piping hot, knock up a simple green salad and pour a glass of cider. The freshness of these will cut through the richness of the dish.