



# Fidget Pie Recipe

Tasty potato, apple, bacon & sage encased in shortcrust pastry Fidget pie is a traditional dish that was popular with farm workers during the autumn harvest. Its origins are unknown but it is often attributed to the county of Shropshire although there are various versions of the pie made in other parts of England. The main ingredients are usually pork, apple, mustard, cheese and potato and it's been suggested that the pie got its name from the way the ingredients 'fidget' about inside the pastry case.

## INGREDIENTS

400g White Potatoes (peel, wash and halve)  
 1 Granny Smith Apples (peel, wash and dice)  
 200g Bacon (chop into lardons)  
 10g Sage (pick and chop)  
 2g Honey  
 50g Mature White Cheddar (grate)  
 1g Mustard  
 2g Ground White Pepper  
 115g Plain Flour  
 70g Margarine  
 30ml Water  
 100ml Whole Milk



Serve: 5

## METHOD

1. Pre-heat the oven - 180C/gas 4.
2. For the pastry rub 100g flour and 50g margarine together until breadcrumb texture.
3. Mix in the water to form a dough.
4. Roll out and line a deep pie dish.
5. Bake blind for 10 minutes.
6. Boil the potato, drain thoroughly and mash with the mustard and pepper.
7. Melt the remaining margarine in a pan and cook the bacon, then add the apple and sage.
8. Stir in the remaining flour and honey, then pour in the milk and allow to thicken.
9. Spoon the bacon mixture into the pastry case and sprinkle with the cheese.
10. Top with the mustard mash.
11. Place in the hot oven for 25 minutes until golden.
12. Ensure the correct core temperature is achieved.