

Cider Fondant Potatoes



Serves 6 **Prep 5 mins**

Cooking 1h

Easy

Ingredients

6 medium flourey potatoes, such as Maris Piper
25g butter
2 tbsp olive oil
few sprigs thyme
300ml cider or more
300ml chicken stock or more

1. Peel potatoes and trim the two longer sides so potatoes lie flat on both sides. Heat butter and oil in a frying pan large enough to hold all of the potatoes. When the fat is hot, fry on both sides until dark golden, around 10-15 mins.
2. Pour in enough cider and stock to go halfway up the side of the potatoes. Take care when pouring the liquid in the hot fat. Have cover ready. Simmer for 20 mins, then turn and cook the other side for 20 mins. Top up with cider and stock when the liquid evaporates. Transfer to oven for 10 mins at 180C/160C/ gas 4 once the pork is resting, until cooked through and most of the liquid has evaporated.