



Food and Farming Awards Local hero

A food hall in Harrogate is championing hundreds of Yorkshire farmers by selling great food and giving its profits to local charities

interview CLARE HARGREAVES recipe MEHDI BOUKEMACH portrait DAVID COTSWORTH



Fodder, the award-winning food hall and café in Harrogate, flies the flag for Yorkshire produce in impressive style. It supports over 350 of the county's farms and small producers – 85% of its stock comes from Yorkshire.

'It all started during the foot-and-mouth crisis,' says general manager Jane Thornber. 'We knew there was loads of wonderful food in Yorkshire, and we wanted to help farmers and producers reach a market. We chose our suppliers one by one and opened in 2009. We still deal directly with each supplier, which is very different from many other shops who buy through wholesalers.' Profits are ploughed back into charitable work carried out by the Yorkshire Agricultural Society.

Fodder has an in-house butcher, a cheese counter selling nearly 70 Yorkshire cheeses, and a bakery turning out top-notch patisserie. You can eat breakfast, lunch or afternoon tea in the café, and on Sundays a roast with giant Yorkshire puddings for £10.50. In addition, it has launched the Fodder on the Hoof food truck – a silver Airstream trailer offering takeaway sandwiches, burritos and Yorkshire puddings stuffed with Sunday lunch.

'Being named a finalist in the BBC Food and Farming Awards has been a huge boost for staff. Plus, we've had lovely comments from customers, and more shoppers,' says Jane.

Food writer Roopa Gulati, one of the judges, said: 'Fodder isn't an elitist store; it's grounded by a philosophy of sustainable business practice, sound eco-friendly credentials, and a healthy respect for the land on which food is reared and grown.' fodder.co.uk



Fodder food hall, in North Yorkshire, was a finalist in the Best Retailer category of the 2016 BBC Food and Farming Awards. Visit bbc.co.uk to discover the finalists of this year's awards.



Tickets for the BBC Good Food Show at Harrogate HIC (5-7 May) are on sale now – visit bbcgoodfoodshow.com to book. Readers get a discount – see page 78 for details.



Next month: Meet the man whose family has been hand-making cheese since 1750



Black pudding potato cakes

This super-simple recipe, which makes a good brunch or supper, was developed by head chef, Mehdi Boukemach. It's a great way to use up leftover potatoes – just skip the shredding.

The in-house butchers make the black pudding at Fodder. For the cheddar, use one that melts well; Mehdi uses Fountains Gold from the Wensleydale Creamery (wensleydale.co.uk).

SERVES 4 PREP 20 mins plus chilling COOK 30 mins EASY

800g floury potatoes (we used Maris Piper)
50g butter
1 onion, finely sliced
2 garlic cloves, crushed
200g black pudding, cut into 1cm cubes
100g mature cheddar, grated
2 tbsp rapeseed oil
4 fried eggs, to serve

1 Heat oven to 180C/160C fan/gas 4. Coarsely grate the potatoes into a tea towel and wring dry, then transfer to a bowl.

2 Melt the butter in a large ovenproof frying pan, and add the onion, garlic and black pudding. Cook until the onion is soft but not coloured, about 6-8 mins, then take off the heat and combine with the potatoes and cheese. Season, then bring together with your hands to shape into four generous potato cakes. Put in the fridge to chill for 30 mins.

3 Wipe out the pan, then heat the oil. Fry the cakes until they are lightly brown, taking care when you flip them, for 2-3 mins either side. Transfer to the oven and cook for about 15 mins until they are cooked through and crisp. Serve each one topped with a fried egg.

GOOD TO KNOW calcium • iron
PER SERVING 558 kcal • fat 35g • saturates 16g • carbs 44g • sugars 4g • fibre 4g • protein 15g • salt 1.7g