

Inspired Hillier Recipes

Warming Cobbler

AUTUMN VEGETABLE AND CHEESE COBBLER

- Preheat the oven to 170c/150fan
- Cut the celery and leeks into 2cm slices and the rest of the vegetables into 2cm cubes.
- Heat the oil in a large pan and when hot add the onions, carrots and celery and gently cook with the lid on for about 10 minutes, stirring the vegetables every now and again.
- Once the onions have softened, add the remaining vegetables and the herbs and cook gently for another 10 minutes.
- Add the vegetable stock and simmer for about 15 minutes and the vegetables are tender.
- Finally, pour in the gravy, season and bring everything to a simmer. Pour into a deep sided baking dish.
- Meanwhile, make the cobbler mix.
- Place the flour, baking powder and seasoning into a bowl and mix well together. Rub in the butter using your fingertips, until well incorporated.
- Add the grated Cheddar and mustard and mix together well.
- Pour in the milk, in one go, and mix to form a soft dough.
- Roll out the cobbler dough to a depth of 2cm. Using a 7cm scone cutter, press out 6 rounds of the dough.
- Place the rounds of dough on top of the filling to cover, overlapping slightly if necessary. Brush with the beaten egg.
- Bake the cobbler for about 45 minutes until cobbler is golden brown.

Ingredients:

Serves 6

- 2 tablespoons vegetable oil
- 50g onions
- 300g swede
- 250g carrots
- 200g celery
- 100g leeks
- 200g parsnips
- 2-3 sprigs thyme
- 2 bay leaves
- 250ml vegetable stock
- 500ml vegetable gravy

For the cheese cobbler

- 300g plain flour
- 20g baking powder
- Seasoning
- 100g butter – 1cm cube
- 1tsp English mustard
- Seasoning
- 70g grated mature Cheddar
- 250ml milk
- 1 egg, beaten

