

CARROT AND LEEK COBBLER



An economical dish chockful of veggies and topped with savoury, cheesy scones. This is a great recipe for using things up; it's fine to add or substitute any veg – cauliflower and sweet potatoes both work well.

Ingredients

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| <ul style="list-style-type: none">• 3 medium carrots, peeled and cut into chunks• 3 medium leeks, cleaned and chopped into 4cm lengths• 30g butter• 20g plain flour• 450ml veg stock• small handful fresh parsley or thyme, chopped | <ul style="list-style-type: none">• 220g self raising flour• 1 tsp dried mixed herbs• 1 tsp mustard powder• 50g butter• 1 egg, beaten• splash milk• salt and pepper |
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Method

Step 1 - Preheat oven to 180°C/Gas 4. Steam the carrots and leeks for a few minutes until just tender. Drain and place in an oven proof casserole dish.

Step 2 - In a saucepan melt the butter and add the plain flour. Stir for a minute or two to let the flour cook. Gradually add the stock until you have a smooth sauce. Season with salt and pepper to taste. Add the chopped herbs and pour over the steamed veg.

Step 3 - Cover and place in the oven for about 15 minutes, then remove from the oven and increase the oven temperature to 200°C/ Gas 6.

Step 4 - Meanwhile make the topping. Put the self raising flour, mixed herbs and mustard powder in a bowl. Season with salt and pepper. Mix together, then add the butter and rub together until the mixture looks like fine breadcrumbs.

Step 5 - Add the egg and a splash of milk and combine to make a dough. Roll out on a floured board to about 2cm thick.

Step 6 - Cut into round shapes using a scone cutter, or cut into squares. Place on top of the veg mixture and top with grated cheese. Put back in the oven for about 15-20 minutes, until the scone topping has risen and is cooked through.



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