

Lamb Cobbler



Serves 4

Ingredients:

675g/1.5lb boneless lean cubed
stewing lamb
Seasoned flour to coat
2 tablespoons oil
1 large chopped onion
2 diced carrots
1 stalk chopped celery
450ml/.75 pint stock
1 tablespoon tomato puree
.5 teaspoon finely chopped fresh
or dried rosemary

Cobbler:

225g/8oz self-raising flour
Pinch of salt, 50g/2oz butter
or margarine
.5 teaspoon dried or 1 teaspoon
finely chopped fresh rosemary
Approx. 6 tablespoons milk,
milk to glaze.

Method:

Toss the lamb in seasoned flour and set aside. Heat the oil in a frying pan and cook the onion, carrot and celery over a low heat until beginning to soften, about 3-5 minutes. Remove with a slotted spoon and place in a 1.75 litre/3 pint casserole dish. Add the meat to the pan juices and brown on all sides. Transfer to the casserole. Pour the stock into the pan juices and bring to the boil. Pour over the meat and vegetables into the casserole. Stir in the tomato puree and rosemary. Cover and cook in a moderate oven (180 C, 350 F, Gas Mark 4) for 1 hour. Meanwhile make the cobbler topping. Sift the flour and salt into a bowl. Rub the butter or margarine into the flour mixture until it resembles fine breadcrumbs. Stir in the rosemary and mix to a soft but workable dough with the milk. Roll out the dough on a lightly floured surface to about 2cm/.75 inch thick. Cut into rounds using a 5cm/2 inch plain or fluted scone cutter. Place on a greased baking tray and glaze with milk. Bake in a hot oven (220 C, 425 F, Gas Mark 7) for 15 minutes until well risen and golden brown. Place on top of the casserole and cook for a further 5 minutes. Serve at once.

Cook's Tip: This tasty lamb casserole can be finished with a variety of toppings: **French bread:** Top with rounds of French bread spread with butter or a mixture of butter and herbs, butter and crushed garlic or butter and yeast extract. Cook uncovered for a further 15-20 minutes. **Choux Buns:** Top with small cooked savoury choux buns made with either cheesy or herby choux paste. Bake in a moderately hot oven (200 C, 400 F, Gas Mark 6) for about 25 minutes. **Puff Pastry Shapes:** Top with cut-out shapes of cooked puff pastry.

Your Notes



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