Green Pea and Potato Savory Cobbler

One 8×12 in (20×30 cm) dish, at least 3 qt/2.8 L;4 portions with 2 small biscuits each · Active 35 min · Total 1 hr 30 min

Ingredients

- 1 1/4 cups all-purpose flour (150 g), for biscuits
- 1 tablespoon all-purpose flour (8 g), for board dusting; unused flour may remain
- 1 1/2 teaspoons baking powder (6 g)
- 1/4 teaspoon fine salt (1.5 g), for biscuits
- 3 tablespoons cold butter, diced (45 g)
- Scant 1/2 cup pasteurized buttermilk (100 ml)
- 1 lb 2 oz waxy potatoes, peeled and cut in 1/2-in/1.25-cm cubes (500 g prepared)
- 6 cups water (1.4 L), for potatoes
- 2 tablespoons butter (30 g), for filling
- 1 medium onion, finely chopped (150 g)
- 2 celery stalks, finely diced (100 g)
- 3 tablespoons all-purpose flour (25 g), for sauce
- 1 cup milk (240 ml)
- 1 cup low-sodium vegetable stock (240 ml)
- 2 cups frozen peas (300 g)
- 1/2 teaspoon dried thyme
- 1/4 teaspoon fine salt (1.5 g), for filling
- 1/4 teaspoon black pepper

Set out

Oven, 8×12 in (20×30 cm) baking dish, at least 3 qt/2.8 L, Mixing bowl, Board, Refrigerator-safe plate, Large saucepan, Colander, 12-in/30-cm deep skillet, Whisk, Rimmed baking sheet, Suitable foil if needed, Food thermometer

Allergens

Milk, Wheat, Celery; check stock labels. Check labels and substitutions.

Make it

1. Heat oven to 400°F (205°C). Put the dish on a rimmed sheet. Mix biscuit flour, baking powder and biscuit salt in the bowl. Rub in 45 g cold butter, leaving small flakes. Stir in buttermilk just until combined. Use the separate dusting flour on the board to pat dough about 1/2 in/1.25 cm thick; divide into 8 equal pieces and shape roughly 2 1/4-in/6-cm rounds. Put on the plate and refrigerate. Discard unused dusting flour after handling dough.

2. Bring potatoes and their water to a gentle boil and simmer 8–10 minutes until nearly tender. Drain. Meanwhile melt filling butter in the skillet over medium-low heat and soften onion and celery 8–10 minutes.

3. Stir sauce flour into vegetables 1 minute. Gradually whisk in milk and stock, then add peas, thyme, filling salt and pepper. Simmer 3–5 minutes or for the full pea packet cooking time, stirring, until peas are cooked and sauce lightly thickens. Fold in drained potatoes and keep the filling hot.

4. Spread hot filling in the dish and arrange 8 cold biscuits across it with small gaps. Bake 25–30 minutes until biscuits are golden, a middle biscuit has no wet dough, and damp biscuit centers and filling reach 165°F (74°C). Shield tops loosely if needed while centers finish. Rest 5 minutes and serve 2 biscuits with a quarter of the filling each.

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Two checks for one biscuit

A temperature reading cannot tell you whether a floury seam still feels gummy. Open a central biscuit with a clean spoon as well as checking the thermometer endpoint.

A useful detail

The 90-minute total includes mixing and chilling the biscuit pieces, overlapping potato cooking and sauce preparation, assembly, the full bake and rest. This is a savory spooned cobbler, with eight small biscuits rather than one thick uncut dough lid.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 2 days or an earlier dairy deadline. Reheat filling and biscuit centers to 165°F (74°C), covering to reduce drying. Refrigeration is preferred; the potato sauce and biscuit undersides soften after freezing.