Sweetcorn, Cabbage and Cheddar Savory Cobbler

4 servings, each with 2 small cheese biscuits and one-quarter of the vegetable filling · Active 25 min · Total 1 hr 5 min

Skills: Easy

Ingredients

- 1 tablespoon neutral oil (15 ml)
- 6 cups finely shredded cabbage (400 g)
- 1 3/4 cups frozen sweetcorn (250 g)
- 1/4 cup all-purpose flour (30 g), for the filling
- 2 cups milk (480 ml), divided: 360 ml filling and 120 ml topping
- 3/4 teaspoon fine salt (4.5 g), divided
- 1/4 teaspoon black pepper (0.5 g)
- 1 1/2 cups all-purpose flour (180 g), for the topping
- 2 teaspoons baking powder (8 g)
- 3 tablespoons cold butter (42 g), diced
- 3/4 cup grated cheddar (80 g)

Set out

Large skillet, 8-inch/20 cm square baking dish, about 2 quarts/2 liters, Mixing bowl, Fork, Food thermometer

Allergens

Milk, Wheat. Check labels and substitutions.

Make it

1. Heat oven to 375°F/190°C. Heat oil in the skillet over medium heat. Cook cabbage for 8–10 minutes, stirring, until softened and reduced in volume.

2. Add corn and the 30 g filling flour. Stir for 1 minute, then gradually add 360 ml milk, two-thirds of the salt and the pepper. Simmer for 4–5 minutes, until lightly thickened and the corn is hot. Transfer to the baking dish.

3. Mix the 180 g topping flour, baking powder and remaining salt in the bowl. Rub in the cold butter with fingertips or a fork. Stir in cheddar and remaining 120 ml milk just until combined.

4. Divide the dough into 8 rough mounds over the hot filling, leaving narrow gaps. Bake for 25–30 minutes, until the biscuits are golden and cooked underneath and the center of the filling reaches 165°F/74°C. Rest for 5 minutes; serve two biscuits with one-quarter of the filling per portion.

Use a modest cheese portion where it shows

The measured cheese is concentrated in the biscuit topping. There is no need to add another handful to the filling for the dish to have a clear cheese character.

A useful detail

Use a shallow dish rather than a deep narrow casserole. Small biscuits cook through more reliably, and the filling stays closer to the hot topping.

Keep it well

Cool portions promptly in shallow containers within 2 hours, or 1 hour above 90°F/32°C. Refrigerate covered at 40°F/4°C or below for up to 3 days. Reheat to 165°F/74°C; loosely cover at first, then uncover briefly to help the biscuit surface dry.