

BRAISED MUTTON & CAPER COBBLER

A hearty mid-week supper that's delicious served on its own or with some creamy mash to soak up the juices.

SERVES: 6

INGREDIENTS

For the Stew

- 1kg (2.2lb) diced leg of mutton
- 2 celery stalks, halved
- 3 medium carrots, peeled and cut in half
- 1/2 small swede, cut into 12 chunks
- 6 shallots, peeled
- 6 small turnips, scrubbed but not peeled
- 10 whole black peppercorns
- salt
- 1 sprig rosemary
- 1 sprig thyme
- 1 litre (13/4 pints) lamb stock made with 2 good quality stock cubes

For the Cobbler top

- 350g (12oz) self raising flour
- 100g (4oz) butter, diced
- 50g (2oz) capers, chopped
- 10g (1/2 oz) parsley, chopped
- 4 spring onions, finely chopped
- 30ml (2 tbsp) plain natural yoghurt
- mixed with 70ml (5 tbsp) cold water.

METHOD

1. Place the mutton in a large casserole or pan with the vegetables and herbs.
2. Add peppercorns and season with salt.
3. Bring to the boil and simmer gently for 1 hour.
4. To make the cobbler rub the fat and the flour together.
5. Stir in the capers, parsley, onions and pepper.
6. Add enough of the yoghurt and water mix to make a soft, pliable dough.
7. Roll dough to 2.5cm (1") thick and cut into 12 rounds or wedges. Place on top of the mutton.
8. Bake at 200°C, Gas 6, 400°F for 20-25 minutes or until the cobbler is golden brown