

St Patricks Day

Chicken and Cheddar Cobbler

Ingredients

For the filling

75g/2 $\frac{2}{3}$ oz unsalted butter

125g/4 $\frac{1}{2}$ oz pickled pearl onions, drained

1 large carrot, peeled and finely chopped

2 sprigs thyme, leaves picked

2 tbsp plain flour

500ml/18fl oz chicken stock

2 tsp Dijon mustard

150ml/5fl oz single cream

1 rotisserie chicken, removed from the carcass and torn into bite-sized pieces

150g/5 $\frac{1}{2}$ oz purple sprouting broccoli, stalks chopped, florets left whole or halved if large

100g/3 $\frac{1}{2}$ oz baby spinach

salt and freshly ground black pepper

For the cobbler dumplings

225g/8oz cold butter, cubed

475g self-raising flour

100g/3 $\frac{1}{2}$ oz Irish cheddar, grated

Method

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Melt the butter in a medium, ovenproof casserole dish. Add the pickled onions and carrot and fry gently for 5 minutes, or until softened with a

little colour. Add the thyme leaves and flour and cook for a couple of minutes, stirring all the time.

3. Gradually add the stock, whisking briskly until it thickens. If it goes a little lumpy, just whisk vigorously until it becomes smooth.
4. Season well and add the mustard. Pour in the cream and stir through, along with the chicken, broccoli and spinach. Let the spinach wilt as you simmer for a minute, then set aside.
5. Make the dumplings by rubbing the butter and flour together in a bowl until it resembles breadcrumbs. Add most of the cheese. Briskly mix in enough cold water with a knife to make a dough (about 175-200ml/6-7fl oz), then bring together into a ball using your hands. Knead slightly, before rolling into 20 dumplings, each about the size of a golf ball.
6. Arrange the dumplings on top of the chicken mix in the casserole, starting from the outside and leaving a little space between each to allow for rising. Work your way to the inside to cover the mixture. Sprinkle over the remaining cheese and bake for 25 minutes until the dumplings are risen and golden. Serve straight away.