

Sausage and Parmesan Cobbler

Serves 4

Ingredients

For the sausage stew:

1 tsp olive oil
12 herby sausages
4 rashers smoked bacon, chopped
1 large onion, chopped
1 medium carrot, chopped
1 garlic clove, crushed
10 sage leaves, chopped, or 2 tsp dried sage
Pinch of dried thyme or leaves from 2 sprigs fresh thyme (optional)
1 tsp hot smoked paprika, plus extra for sprinkling
2 Tbsp tomato puree
2 400g cans chopped tomatoes
2 Tbsp dark brown sugar
400 g cannellini beans, drained and rinsed
1 tsp Worcestershire sauce

For the cobbler topping:

250 g self-raising flour, plus extra for dusting
50 g cold butter, cut into cubes
125 ml milk
1 egg, beaten
50 g Parmesan cheese

Method

1. Heat oil in a wide shallow pan, cook sausages according to instructions until golden, then remove. Add bacon to the pan, sizzle for 5-8 minutes until golden, then stir in onion and carrot. Cover and cook gently for 10 minutes or until soft.
2. Turn up the heat, add garlic and half the herbs, and cook for 1 minute. Stir in paprika and tomato puree, sizzle for 1 minute, and then add the rest of the stew ingredients. Bring to a simmer. Season to taste. Heat oven to 190°C/170°C fan/Gas 5. If pan does not fit oven, spoon everything into a large baking dish. Add a splash of water if the beans have soaked up the juices.
3. For the topping, add a pinch of salt to the flour, rub in butter until the mixture resembles crumbs. Beat together milk, remaining chopped herbs, half the egg and most of the cheese, add to bowl. Using a knife, bring everything together to make a soft dough. DO

NOT KNEAD. Split into 6 even pieces, dust with flour, and roll each piece into a rope about 30 cm long, then roll into spirals.

4. Place the spirals on top of the stew, brush with leftover egg, and sprinkle with the remaining cheese. Sprinkle a pinch of smoked paprika, and poke in a few sage leaves. Bake for 25-30 minutes until cobbler topping turns golden in colour and stew is bubbling underneath.