



Peach & Thyme Cobbler

Cooking Time: 60 minutes | Servings: 6-8

INGREDIENTS:

Filling:

- 1 kilogram fresh peaches, sliced into wedges
- 50 grams Unsalted butter
- 1/3 cup brown sugar
- 3 tablespoons dark brown sugar
- 3 tablespoons fresh thyme leaves
- 1 whole Lemon zest
- Juice of 1 Lemon (about 3 tablespoons)
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 3 tablespoons cornflour mixed with 6-7 tablespoons cold water

Topping:

- 1 1/2 cups self raising flour, sifted
- 2 teaspoons baking powder
- Zest of 1/2 a lemon
- 1/3 cup caster sugar
- 1 1/2 cups of Buttermilk
- 1/2 cup almond flakes

To serve:

- 250 grams mascarpone

METHOD:

1. Pre heat oven at 200C
2. (See tip 1 for an easier way to layer and bake this) Place a sauce pan on medium low heat, melt butter.
3. Add brown and dark sugar, thyme, lemon zest and juice and stir until brown sugar has dissolved. Add in the peaches, and simmer on low heat with lid slightly tilted open for approximately 15 minutes, or until peaches have softened (but not completely collapsed)
4. Turn the heat off and stir in the cornflour slurry, it will thicken the peach mix in no time.
5. In a separate bowl, combine flour, baking powder, lemon zest, caster sugar and whisk in buttermilk. Batter should look thick.
6. Spread 3/4 of the peach mix into a 30cm by 25cm cm baking tray. Pour batter all over the top of the peach mixture followed with the remainder of the peach mixture. Sprinkle almond flakes over the surface.
7. Bake uncovered for 20-30 minutes or until golden.
8. Serve warm with a generous dollop of mascarpone on the side.

TIPS/SUBSTITUTIONS:

- TIP 1: When I make and serve this at home I use a large 23-26cm pan/tagine that can be used on both stove top and oven, that way I cook the peach mix on the stove, pour the batter on top and bake so it is all done in one pan. When I am taking this to a dinner party, I use a disposable foil tray to make the clean up easier. To do so, simply follow the above steps and use a foil tray at step 6 rather than a baking tray.
- Other fruits I would use to replace the fresh peaches if they're not in season are apples, mixed berries, cherries or plums.
- Orange zest and juice could also work if replacing lemon especially if using berries.
- If you do not have buttermilk at hand make it yourself. Simply add 1 cup full/whole milk with 1 tablespoon of white vinegar.
- Vanilla ice cream or dollop cream can be served with the cobbler if you don't like/have mascarpone.