



Stretewise - The Village Magazine - Recipes

Pork and Parsnip Cobbler

The ingredients:

- 2 tablespoon vegetable or olive oil.
- 700 gram pork shoulder, cut into 3cm pieces.
- 12 small pickling onion.
- 2 tablespoon plain flour.3/4 cup white wine
- 3 cloves garlic, finely chopped
- 2 teaspoon fennel seeds
- 2 large chicken stock cubes
- 825 gram can apricot halves, drained
- 2 parsnips, peeled, cut into 3cm pieces
- 2 cup self-raising flour
- 60 gram chilled butter, chopped
- 1 tablespoon chopped thyme leaves
- 3/4 cup milk2 eggs

Method:

Heat oil in a 2.5-litre (10-cup) flameproof ovenproof dish over moderately high heat. Cook pork, in batches, for 5 minutes or until browned. Transfer to a heatproof plate. Add onions to dish; cook and stir for 3 minutes or until browned. Return pork to dish. Sprinkle flour into dish; cook and stir for 1 minute or until combined. Add wine, garlic, fennel seeds and crumbled stock cubes. Place half the apricots in a food processor and process until smooth. Add to pan with 2 cups water. Bring to the boil. Reduce heat; cover. Simmer for 1 hour. Add parsnip; simmer, covered, for 25 minutes more or until vegetables and pork are tender. Stir in remaining apricots.

Meanwhile, preheat oven to 200°C/180°C fan forced. Place flour in a bowl.

Rub in butter to make fine crumbs. Stir in thyme. Make a well at centre.

Whisk milk and 1 of the eggs in a jug; add to flour mixture. Using a round-bladed knife and a cutting motion, mix until just combined. Turn dough out onto a lightly floured surface. Knead until smooth. Press into a disc, about 2cm thick. Using a 5cm round cookie cutter, cut 12 discs from dough.

Arrange dumplings over pork mixture. Brush tops with remaining whisked egg.

Bake, uncovered, for 25 minutes or until dumplings are golden and cooked.

Remove from oven. Stand for 5 minutes.

