

Cooking With Rania

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Summer Berry Cobbler

INGREDIENTS

For the Pastry:

1¼ cups all-purpose flour
¼ cup yellow plain cornmeal
Pinch of salt
1 tablespoon sugar
8 tablespoons very cold butter; cut into ¼-inch cubes
3 tablespoons frozen shortening; cut into ¼-cubes
3 to 4 tablespoons ice cold water

For the Filling:

1 quart blackberries
1 quart blueberries
4 peaches, peeled and cut into coarse chunks
½ cup local honey
2 tablespoons cornstarch
Zest of one lemon
4 tablespoons butter

DIRECTIONS

Preheat oven to 425 degrees. To make pastry, pulse the flour, cornmeal, salt and sugar together two or three times in the bowl of a food processor fitted with a plastic blade. Add the cold butter and shortening and pulse another eight or ten times, or until mixture is coarse and looks like small peas.

Drizzle cold water through the mouth of the processor while pulsing until the pastry just starts holding together. Turn out the pastry onto a lightly floured surface and form into a 2-inch thick disk. Wrap well in plastic and refrigerate for at least 30 minutes

Meanwhile, in a large bowl, toss together the berries, peaches, honey, cornstarch and lemon zest until evenly coated. Once the pastry has rested, roll out to 1/4 inch thickness and drape it over a 10" deep dish pie pan and let some excess pastry hang over the edges.

Press the pastry in the pan and pour in the filling. Top fruit evenly with pats of butter.

Fold excess pastry back over the fruit, tearing off any large pieces to top the fruit in the middle of the pan, but still allowing some of the fruit to be exposed, for a rustic look. Bake in the center of the oven until bubbling and golden brown, about 40 to 45 minutes. Serve warm and top with whipped cream or vanilla ice cream.

Serves: 8