

TAMARILLO COBBLER

12 tamarillos

2 apples, peeled and sliced

½ cup brown sugar

COBBLER

200g flour (we like spelt flour)

2 teaspoons baking powder

½ cup caster sugar

100 grams butter, diced

1 egg yolk

1 teaspoon vanilla essence

150 ml cream

TOPPING

4 tablespoons slivered almonds

1 tablespoon raw sugar



Preheat the oven to 180 degrees Celsius. Bring a large pot of water to the boil. Also set up a bowl of water with ice cubes in it.

Cut a small cross in the base of each tamarillo. Drop the fruit into the boiling water for at least 20 seconds or until you can pull the skin easily off the fruit. Take care not to leave the tamarillos in the hot water for too long though as the flesh can start to go mushy. Immediately plunge the fruit into the iced water. Then peel the skin off each fruit.

Cut them in half and place in a bowl, along with the peeled and sliced apples. Add the brown sugar and leave for at least 30 minutes to create their own syrup.

In a food processor place the flour, baking powder, sugar and butter and process until fine. Add the egg yolk, vanilla essence and cream and process. It'll be a sticky consistency.

Place the fruit into a 20 x 30cm baking dish. Using a large metal spoon carefully dollop the cobbler in individual spoonfuls over the fruit. The spoonfuls won't necessarily touch each other at this stage, but they cook together.

Sprinkle the slivered almonds and raw sugar over the top. Cook for 50-60 minutes. You may need to place a piece of tinfoil over the cobbler after about 30 minutes to stop it from burning on the top.

Fabulous winter dessert!

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