

Chez Panisse-Style Mixed Berry Cobbler

シェ・パニース風ミックスベリーコブラー

Serves 8

Pan Size

- Recommended pan: Le Creuset 22 x 22 x 5 cm baking dish.
- Place the baking dish on a rimmed sheet pan before baking, because berry juices can bubble up aggressively near the end of baking.

Ingredients

Berry Filling

- 1,200 g frozen blueberries ブルーベリー
- 500 g frozen raspberries ラズベリー
- 130 g sugar 砂糖
- 3 T / 24 g all-purpose flour 薄力粉
- Zest of 1 lemon レモンの皮
- 1 T / 15 g lemon juice レモン果汁

Biscuit Topping

- 510 g all-purpose flour 薄力粉
- 1¼ tsp salt 塩
- 50 g sugar 砂糖
- 2 T / 24 g baking powder ベーキングパウダー
- 220 g cold unsalted butter, cut into small cubes 無塩バター
- 470 ml heavy cream 生クリーム

For Serving

- 480-640 g vanilla ice cream, about 60-80 g per serving バニラアイスクリーム

Instructions

1. Thaw and drain the **berries**.
 - Place the frozen berries in the refrigerator overnight to thaw slowly.
 - Drain off excess liquid before mixing the filling.
 - Do not press the berries dry; simply remove loose liquid so the cobbler does not become soupy.
2. **Preheat** the oven to **190°C**.
 - Because this dessert needs bubbling fruit juices and a browned biscuit topping, use the full 190°C rather than automatically reducing the temperature.
 - Place a rack in the center of the oven.
3. Prepare the baking dish.
 - Use the Le Creuset 22 x 22 x 5 cm dish or another similarly deep dish.
 - Place the dish on a rimmed sheet pan to catch possible overflow.
4. Make the berry filling.
 - In a large bowl, combine the drained **blueberries, raspberries, sugar, flour, lemon zest, and lemon juice**.
 - Fold gently with a spatula so the raspberries do not break down too much.



- Transfer the berry mixture to the baking dish and spread it evenly.
5. Mix the dry ingredients for the biscuit topping.
 - In a large bowl, combine the **flour**, **salt**, **sugar**, and **baking powder**.
 - Stir thoroughly so the baking powder is evenly distributed.
 6. Cut in the cold butter.
 - Add the **cold butter cubes** to the flour mixture.
 - Cut in the butter with a pastry cutter, two knives, or fingertips until the mixture resembles coarse crumbs.
 - Some pea-size pieces of butter are fine and help make the topping tender.
 7. Add the cream.
 - Pour in the **heavy cream**.
 - Mix gently only until the dry ingredients are moistened.
 - Do not knead the dough; overmixing makes the topping tough.
 8. Shape the biscuit topping.
 - Divide the dough into 12-14 small portions.
 - Gently flatten each portion into a rough biscuit about 4-5 cm across and about 1.3 cm thick.
 - The shapes do not need to be perfect; a rustic surface browns nicely.
 9. Arrange the topping over the berries.
 - Place the biscuits evenly over the fruit, leaving small gaps between them.
 - The gaps allow steam to escape and let the berry juices bubble visibly.
 10. Bake the cobbler.
 - Bake at **190°C** for **40-50 minutes**.
 - Begin checking at 40 minutes.
 - The topping should be golden brown, and the berry juices should bubble thickly around the biscuits and edges.
 11. Cool before serving.
 - Let the cobbler **cool for at least 20-30 minutes** before serving.
 - This cooling time allows the juices to thicken and makes serving easier.
 12. Serve.
 - Serve slightly warm or at room temperature.
 - Top each serving with **60-80 g vanilla ice cream**.

Make-Ahead Notes

- The cobbler may be baked completely one day before serving.
- Cool completely, cover loosely, and store at room temperature if the room is cool, or refrigerate if the weather is hot and humid.
- To serve warm, **reheat uncovered** at **170°C** for **15-20 minutes**.
- If reheating from refrigerator temperature, allow a little extra time, or let the cobbler stand at room temperature for 30-45 minutes before reheating.

Serving Suggestions

- Serve after the main meal with vanilla ice cream rather than pouring cream.
- For a rich party meal, keep portions moderate; the berries and ice cream make the dessert feel generous without needing a very large serving.
- The cobbler is also good at room temperature if oven timing is difficult on party day.

Notes

- The blueberry-raspberry combination gives a brighter flavor than blueberries alone.
- The lemon zest and juice sharpen the berry flavor without making the dessert taste strongly lemony.
- The sugar is reduced compared with a direct scale-up of the original because the dessert will be served with ice cream.
- Frozen berries are appropriate here and may be more reliable than mediocre fresh berries.
- If the thawed berries release an unusually large amount of liquid, drain well and consider adding an additional 1 tsp flour to the filling.

Nutrition

Per Serving - Cobbler Only

Kcal total: 620 | Protein: 8 g | Fat: 26 g | Sat Fat: 16 g | Carbs: 91 g | Sugars: 43 g |
Fiber: 8 g | Sodium: 260 mg | Omega-3: 0.1 g

Per Serving - With 70 g Vanilla Ice Cream

Kcal total: 765 | Protein: 10 g | Fat: 34 g | Sat Fat: 21 g | Carbs: 108 g | Sugars: 57 g |
Fiber: 8 g | Sodium: 315 mg | Omega-3: 0.1 g