

Chez Panisse-Style Blueberry, Raspberry & Rhubarb Cobbler

シェ・パニース風 ブルーベリー・ラズベリー・ルバーブ コブラー

Serves 4–6



Pan Size

- Recommended pan: 20 × 20 × 5 cm baking dish or a 21 cm round baking dish.
- Place the baking dish on a rimmed baking sheet to catch any bubbling fruit juices.

Ingredients

Berry Filling

- 500 g frozen blueberries ブルーベリー
- 300 g frozen raspberries ラズベリー
- 400 g fresh rhubarb, cut into 1.5–2 cm pieces ルバーブ
- 150 g sugar 砂糖
- 30 g all-purpose flour 薄力粉
- Zest of 1 lemon レモンの皮
- 2 tsp / 10 g fresh lemon juice レモン果汁

Biscuit Topping

- 380 g all-purpose flour 薄力粉
- 1 tsp / 6 g salt 塩
- 38 g sugar 砂糖
- 1½ T / 18 g baking powder ベーキングパウダー
- ¼ tsp ground cinnamon (optional but recommended) シナモン
- 165 g cold unsalted butter, cut into small cubes 無塩バター
- 350 ml heavy cream 生クリーム

For Serving

- 240–480 g vanilla ice cream (60–80 g per serving) バニラアイスクリーム

Instructions

1. Place the frozen **blueberries** and **raspberries** in the refrigerator overnight. Drain any excess liquid without pressing the fruit.
2. Wash the **rhubarb** and cut into approximately 1.5–2 cm pieces.
3. Prepare the oven to **190°C** with the rack in the center position. Place the baking dish on a rimmed baking sheet.
4. In a large bowl, gently combine the **blueberries**, **raspberries**, **rhubarb**, **sugar**, **flour**, **lemon zest**, and **lemon juice**. Fold carefully so the raspberries retain some shape. Transfer the mixture to the prepared baking dish and spread evenly.
5. In a large bowl, whisk together the **flour**, **salt**, **sugar**, **baking powder**, and **cinnamon** (if using).
6. Add the **cold butter** and cut it into the flour until the mixture resembles coarse crumbs with a few pea-sized pieces remaining.
7. Pour in the heavy **cream** and mix gently just until no dry flour remains. Do not overmix.

Assemble

8. Divide the dough into 10–12 rustic portions and gently flatten each into a biscuit approximately 5 cm in diameter and 1–1.5 cm thick.
9. Place the biscuits evenly over the fruit, leaving small gaps so steam can escape and the fruit can bubble around the edges.
10. Bake at **190°C** for **38–45 minutes**. Begin checking after 38 minutes. The topping should be deeply golden brown and the fruit juices should be bubbling thickly around the biscuits.
11. Allow the cobbler to **cool for 20–30 minutes**. This allows the fruit juices to thicken and makes serving much easier.
12. Serve slightly warm or at room temperature with **60–80 g vanilla ice cream** per serving.

Make-Ahead Notes

- The cobbler may be baked one day ahead.
- Cool completely before covering.
- Refrigerate during hot or humid weather.
- Reheat uncovered at **170°C** for **15–20 minutes**.
- If refrigerated, allow the dish to stand at room temperature for about **30 minutes** before reheating.

Serving Suggestions

- An excellent dessert after hamburgers, grilled or roasted corn, baked beans, and fries.
- The rhubarb provides a pleasant tartness that balances the richness of vanilla ice cream.
- Leftovers are delicious served at room temperature for breakfast with a spoonful of Greek yogurt or lightly sweetened whipped cream.

Nutrition

Per Serving (Cobbler Only — 6 Servings)

Kcal total: 455 | Protein: 6 g | Fat: 19 g | Sat Fat: 12 g | Carbs: 69 g | Sugars: 33 g | Fiber: 7 g | Sodium: 210 mg | Omega-3: 0.1 g

Per Serving (with 70 g Vanilla Ice Cream)

Kcal total: 600 | Protein: 8 g | Fat: 27 g | Sat Fat: 17 g | Carbs: 86 g | Sugars: 47 g | Fiber: 7 g | Sodium: 265 mg | Omega-3: 0.1 g

Notes

- The combination of blueberries, raspberries, and rhubarb creates a classic early-summer cobbler with a balance of sweetness and bright acidity.
- Rhubarb releases more juice than berries, so the slightly increased flour helps create a thick, glossy filling rather than a runny one.
- The reduced lemon juice allows the natural tartness of the rhubarb to shine while the lemon zest still brightens the overall flavor.
- Frozen berries are an excellent choice because they are consistently ripe and flavorful.
- Keeping the rhubarb pieces about 2 cm long allows them to soften while still retaining some texture after baking.

- A small amount of cinnamon in the biscuit topping adds warmth without making the dessert taste noticeably spiced.
- This cobbler is intended to be rustic rather than perfectly uniform. The irregular biscuit topping is part of its traditional charm.
- For a birthday dinner, this version should provide generous servings for 4–6 people while fitting comfortably into a medium baking dish and leaving just enough leftovers to enjoy the next day.