

Creamy Courgette & Herb Cobbler – after Yotam Ottolenghi

If you grow your own courgettes and have a glut, this is a wonderful way to use them up, - summery and comforting all at once. The walnuts give crunch, but leave them out if you prefer. Serve as is, or with salad or seasonal veg. Serves 6. The amount of courgette looks astonishing, but it cooks down a lot.

Oven 200C, gas mark 6. 20cm x 30cm ceramic baking dish. Serves 6.

Ingredients

- 60ml olive oil
- 100g unsalted butter
- 5 garlic cloves, thinly sliced
- 10 courgettes, trimmed, cut in half lengthways then into 2mm-wide slices – or use one or 2 marrow-sized courgettes
- Salt & freshly ground pepper
- 25g whole basil leaves & 25g tarragon leaves (or use marjoram or any other favourite herbs)
- 3 large potatoes, peeled & cut into 3-4cm chunks
- 100ml milk
- 40g parmesan Reggiano, finely grated
- ¼ tsp freshly ground nutmeg
- 1 egg, beaten
- 50g walnut halves, roughly chopped into 1cm pieces



Method

1. Put an extra-large saute pan, for which you have a lid (or use two pans with lids) on medium heat and melt the oil and 40g butter.
2. Once the butter starts to foam, fry the garlic for a minute or two until it starts to brown.
3. Stir in the courgettes, 1 1/2 teaspoons salt, and plenty of pepper, and cook for 7-8 minutes until the courgettes have shrunk a little and started to take on some colour. Turn down the heat to medium-low, cover and leave to simmer gently for 30-40 minutes, until the courgettes are completely soft and breaking apart.
4. Stir in the herbs then spoon into the baking dish.
5. Meanwhile boil the potatoes in salted water for 17-18 minutes until cooked through, then drain and return to the pan with 20g butter, the milk, parmesan, nutmeg, beaten egg & ½ teaspoon salt and mash until very smooth.
6. Use 2 tablespoons to spoon dollops of mash onto the courgette mix to cover it completely. Make sure the circles sit close together but stay distinct. Level the tops with a palette knife.
7. Melt 10g butter and brush over the top of the mash, then bake for 30 minutes until the potato is golden and the courgettes underneath are bubbling.
8. Put the remaining 30g butter into a small saucepan on medium heat, and once melted and starting to froth, cook until it starts to darken and smell nutty. Stir in the walnuts for just 10 seconds, spoon all over the cobbler, and serve.