



## Connel Cod Cobbler

Serves 4

675g (1½ lb) Skinless Cod Fillets  
 450ml (¾ pint) Milk  
 110g (4oz) Cheddar Cheese  
 50g (2oz) Butter  
 50g (2oz) Flour

Scones

225g (8oz) Flour  
 50g (2oz) Cheddar Cheese  
 50g (2oz) Butter  
 1 Egg  
 1 tsp Baking Powder  
 Salt

Pre-heat the oven to 230°C: 450°F: Gas 8

Place cod fillets in the bottom of a round oven dish.  
 Make a cheese sauce with the butter and flour, milk and  
 grated cheese, pour over fish.

Then make scone dough - Rub the butter into the flour  
 adding the baking powder and pinch of salt. Add the grat-  
 ed cheese and the egg yolk into the mixture with enough  
 milk to make a workable dough. Roll out to a thickness of  
 ½ inch and cut into small rounds with a scone cutter. Place  
 the scone rounds on top of the sauce just covering the sur-  
 face Glaze with milk, sprinkle more grated cheese over  
 Bake until the scones are golden brown.

