

Smoked Pear Cobbler



Ingredients

4 ripe Packham pears, halved
3 tablespoons unsalted butter
3/4 cup (150g) sugar
1/4 cup (30g) plain flour
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 teaspoon vanilla extract

Topping

1 & 1/2 cups (180g) all-purpose flour
1/2 cup (100g) firmly packed light brown sugar
1 teaspoon baking powder
1 teaspoon ground cinnamon
pinch of salt
1/4 cup (56g) unsalted butter, cold and cut into 1/2-inch cubes
1/4 cup milk

Directions

Step 1 – Soak your preferred wood chips (for fruit, we recommend apple, cherry or hickory) for 1 hour in water.
Step 2 – Preheat the BBQ to low – approximately 120°C - 130°C. Set up the BBQ for indirect cooking with a trivet and convection tray.
Step 3 – Once the BBQ has reached temperature, drain the wood chips and add to a smoker box. Place the smoker box into the BBQ and close the lid. Once smoke appears, add the pear halves to the trivet and smoke, with the lid closed, for approximately 20 minutes. Remove the pears from the BBQ and set aside.
Step 4 – Increase the temperature on the BBQ to medium - approximately 180°C - 230°C.
Step 5 – While the pears are smoking, prepare the topping mix. Combine the dry ingredients in a large mixing bowl and stir together. Add the butter, and with your fingers, rub into the dry ingredients until the mixture resembles coarse breadcrumbs. Slowly add the milk and stir until the dough just comes together. Set aside.
Step 6 – Remove the stem from the pears, then slice into thin slices, discarding the core. Add the pear pieces to a large frying pan along with the butter, sugar, flour, cinnamon, salt and vanilla. Stir the ingredients together gently over medium heat until the sugar is dissolved and the butter starts to bubble. Stir for 2 – 3 minutes until the sauce starts to thicken slightly. Remove from the heat.



Step 7 – Add the pears to a large oven-proof baking dish. Drop tablespoonfuls of the topping mixture over the pears to cover the surface and smooth roughly to ensure even coverage.

Step 8 – Place the baking dish on the trivet, close the BBQ lid and cook the cobbler for 20 – 30 minutes until the topping is browned and the filling is bubbling. Serve hot with ice cream, cream or custard.

