INDIRECT · MEDIUM

Mixed-berry cobbler in a dutch oven on the kamado, golden crust

Strawberries, raspberries and blueberries bubbling in a cast-iron dutch oven under a buttery golden crust with a hint of orange. Indirect at 190°C: the Sunday barbecue dessert.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	40 min	8	190 °C

Ingredients

- **400 g** strawberries, halved (seasonal, Levante market garden)
- **250 g** raspberries
- **250 g** blueberries
- **120 g** white sugar for the fruit
- **60 g** white sugar for the topping
- **2 cda** cornflour (thickens the syrup)
- **1 ud** orange (zest + 2 tbsp juice)
- **1 cda** lemon juice
- **220 g** plain flour for the topping
- **110 g** very cold butter, diced
- **180 ml** buttermilk (or milk with 1 tbsp lemon)
- **1 cda** ground almond (for the topping dough)
- **35 g** brown sugar to dust the surface

Method

1 SET THE DEFLECTOR AND STABILISE 190°C

Light the kamado, set the deflector (plate-setter) and stabilise the chamber at 190°C indirect. It takes 20-25 minutes. Do not load the pot until the dome thermometer holds at 190°C for 10 minutes; an oven still climbing bakes the cobbler unevenly.

2 MACERATE THE FRUIT

Toss the strawberries, raspberries and blueberries with the white sugar, cornflour, orange zest and juice and the lemon juice. Let it sit 10 minutes: the fruit releases juice and the cornflour hydrates, so it thickens evenly in the oven with no lumps.

3 MAKE THE TOPPING DOUGH

Mix the flour, ground almond, 60 g sugar and a pinch of salt. Rub in the very cold butter with your fingertips until you have pea-sized crumbs; visible lumps are good. Pour in the buttermilk and fold with a fork just until it comes together: a sticky, shaggy dough, no kneading. Cold butter is what gives you flaky layers.

4 BUILD THE COBBLER IN THE DUTCH OVEN

Butter the cast-iron pot lightly. Tip in the macerated fruit with its juice. Drop ragged spoonfuls of dough over the top, leaving gaps —do not spread it into a smooth sheet, those gaps let steam escape. Dust generously with brown sugar across the surface for a crisp crust.

5 BAKE 40 MIN WITHOUT LIFTING THE LID

Place the uncovered pot on the grate over the deflector and close the kamado. Bake 40 minutes at 190°C without lifting the lid. The cobbler is done when the fruit juice bubbles at the edges and the topping is golden and firm to the touch. If it still looks pale at 35 minutes, push to 200°C for the last 5.

6 REST 15 MIN AND SERVE HOT

Pull the pot with gloves and let it rest 15 minutes: the juice, very runny straight off the heat, thickens as it cools thanks to the cornflour. Serve hot, straight from the pot to the table, with a scoop of vanilla ice cream or whipped cream on top.

Editor's tips

- An independent chamber thermometer (Inkbird) is more reliable than the dome gauge, which reads the air under the lid, not next to the pot. Clip a probe at grate height and tune the vents to that number.
- If the fruit is very tart, taste the macerated juice before assembling and adjust with an extra spoon of sugar. Hothouse blueberries usually need it; seasonal June ones almost never.
- For a subtle smoky wink, add a single small chunk of cherry or apple to the coals when you set the deflector. More than one and the dessert tastes of smoke; with just one, the sweet backdrop lifts the berries.

Gear for this recipe

Big Green Egg Large

The Large has room to spare for the casserole indirect at 190 °C for 8 servings.

mikamado.es/en/kamados/big-green-egg-large

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Lodge Enameled Cast Iron Dutch Oven 2.84 L (Red)

The fruit bubbles and the topping browns inside the enamelled cast-iron casserole.

mikamado.es/en/accesorios/lodge-cocotte-esmaltada-284l

Inkbird IBBQ-4T WiFi Thermometer with 4 Probes

mikamado.es/en/accesorios/inkbird-ibbq-4t-wifi

Full recipe at: mikamado.es/en/recetas/cobbler-frutos-rojos-cocotte-kamado

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.