

# Biscuit Strawberry Shortcake

*Dessert Recipe*



## INGREDIENTS

2 qts. Fresh strawberries –trimmed and halved	2 cups Heavy cream	2 cup Self-rising flour
1 tsp. Morton kosher salt	½ cup Powdered sugar	⅔ cup Buttermilk
½ cup Granulated sugar	1 tsp. Vanilla extract	½ cup + 1 tsp. Butter –unsalted & cold

## DIRECTIONS

- 1) Place strawberries in a glass or metal bowl and sprinkle ½ teaspoon of Morton kosher salt and sugar.
- 2) Allow this mixture to macerate for 2 hours, stirring once to mix strawberries and their juice. Reserve for final dish.
- 3) Place 1 cup cream in bowl and whisk or place in bowl of a mixer and turn on high.
- 4) When the cream is whipped to soft peaks, add the powdered sugar and vanilla to the bowl and continue to mix until combined. Reserve for final dish.
- 5) Preheat oven to 375° F.
- 6) Place flour in bowl and grate the ⅓ cup of butter on top of the flour. Mix this to combine, but still leaving some chunks of butter.
- 7) Add buttermilk and remaining 1 cup cream and mix until just combined.
- 8) Use the 1 teaspoon of butter to butter a 10-inch cast iron skillet.
- 9) Using a serving spoon, scoop the dough and plop into the skillet, keeping the biscuits close together. Sprinkle the remaining ½ teaspoon Morton kosher salt on top.

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# Biscuit Strawberry Shortcake

*Dessert Recipe (continued)*



## DIRECTIONS (CONTINUED)

- 10) Bake in the oven for 20 minutes or until golden brown and cooked through.
- 11) When cool enough to handle, using a knife, cut around biscuits.

## TO ASSEMBLE

- 1) Place biscuit in shallow bowl.
- 2) Top with 1 cup of strawberries with juice.
- 3) Top with dollop of whipped cream and enjoy!

## CHEF'S RATIONALE

We use a combination of Morton kosher salt and sugar to brine the strawberries. The salt helps coax out the juices, creating a flavorful sauce and enhancing the natural sugar of the fruit.

Morton kosher salt creates visual texture for the biscuit tops and counteracts the sweetness from the cream and strawberries.