



Served
with
Love

with
Chef Jared

Ingredient List & Recipe

Episode 6 | 7/1/2020

Strawberry Shortcake with Fresh Basil

Ingredients

Toppings:

- 1 3/4 cups cold heavy cream
- 3 tbsp. Confectioners' sugar
- 2 bunches basil leaves and tender stems + small basil leaves, carefully torn for garnish
- 1 quart strawberries, sliced
- 1/4 cup granulated sugar

Shortcake:

Dry Ingredients:

- 3 cups all-purpose flour
- 3 tbsp + 1 tbsp granulated sugar
- 1.5 tbsp baking powder
- 3/4 tsp of salt
- 2 sticks + 2 tbsp cold unsalted butter, cut into small pieces

Wet Ingredients:

- 3/4 cup cold heavy cream + 2 tbsp more for brushing the top
- 2 large eggs, lightly beaten
- 1/2 tsp pure vanilla extract

Procedure

1. Bring 1 3/4 cream to a simmer in a small pot over medium heat. Bruise the basil leaves and tender stems by rubbing together in your hands to release the oils, and stir into cream. Remove the pot from heat, cover tightly with plastic wrap, and let steep for 25 minutes. After 25 minutes, strain through a fine sieve, pressing basil solids to extract any liquid remaining. Discard basil solids. Refrigerate at least 5 hours.
2. Preheat oven to 400 degrees F. Start with your dry ingredients - whisk together flour, 3 tbsp granulated sugar, baking powder, and 3/4 salt in large bowl. Using pastry cutter or two butter knives, cut the butter into the flour until it resembles coarse crumbs; the largest pieces should be the size of small peas.
3. Whisk together wet ingredients. Whisk 3/4 cup heavy cream, the lightly beaten eggs, and vanilla.
4. Create a well in the center of the dry ingredients and pour your wet ingredients into the well. Stir with a wooden spoon or fork until dry ingredients are moistened, but not fully incorporated. Do not over mix. Using your hands, form the ingredients into a ball in the bottom of the bowl.
5. Turn the ball of dough out and onto a parchment paper lined baking sheet. Pat the ball into a disk or circle that could be 9 or 10 inches wide and about 1 inch high. Brush dough with remaining 2 tbsp heavy cream and sprinkle with 1 tbsp of granulated sugar and put into the preheated oven.
6. Bake until light golden brown and just cooked through, about 25 minutes. Let cool completely before serving, at least two hours.
7. Whisk cold basil cream with confectioner's sugar in chilled bowl of a mixer on high speed until soft peaks form. This will be the whipped cream used for the strawberry shortcake (continued on next page)

8. While the shortcake is in the oven, macerate strawberries with $\frac{1}{4}$ cup sugar, plus more depending on the sweetness of the strawberries. Stir the strawberries and sugar together, periodically, for at least an hour. This will create a strawberry syrup with the strawberries.
9. If you are serving this as a whole cake, take the whipped cream and spread it over top of the cake, presenting the cake with a nice bed of whipped cream on the top. Then stir the strawberries and spoon them over top of the whipped cream. Lastly, take carefully torn basil leaves and place them on top of the strawberries to make a nice color contrast between the red strawberries and green basil. Serve immediately.
10. If you're preparing this as individual servings, cut the shortcake first, plate it, and then top each piece of shortcake with whipped cream, followed by strawberries, and garnish with basil. Serve immediately.
11. Additional step: if you are going to serve the shortcake later, store the whipped cream, strawberries, basil garnish, and shortcake separately. Put everything together upon serving. Do not try to save shortcake pieces that have been topped with cream or strawberries because they will not last. Shortcake will last 3-5 days under at least 40 degrees F in the refrigerator; the whipped cream will last under refrigeration for the same time frame. Macerated strawberries will only last a day or two.

Yield: 10 servings