

Shortcake with strawberries and basil, homemade chantilly cream - Virtual Workshop Version

Recipe for 4 portions

Description

A classic that will be hard to share!

Note

The temperature is just an indication. You might have to adjust it depending on the oven.

Ingredients

Shortcake

- 1 Cup(s) Flour
- 1 Tsp Baking powder
- 0.25 Tsp Salt
- 3 Unit(s) Egg yolk
- 3 Unit(s) Egg white
- 1.25 Cup(s) Sugar
- 0.50 Cup(s) Softened butter
- 125 Ml Milk
- 1 Tsp Vanilla extract

Strawberries

- 1 Tray(s) Strawberry
- 3 Tsp White balsamic vinegar
- 2 Tbsp Maple syrup
- 2 Tbsp Olive oil
- 4 Leaf(ves) Basil

Chantilly

- 100 Ml 35% whipping cream
- 2 Tbsp Icing sugar
- 0.50 Tsp Vanilla extract

Garnish

- 8 Leaf(ves) Basil
- 1 Tbsp Icing sugar

Preparation

- Preparation time **75.00 mins**
- Preheat your **Oven** at **375.00 F°**
- Resting time **45.00 mins**

Things to do before the workshop

Ingredients

Wash the strawberries.

Prepare and weigh all the ingredients.

Materials

1 cutting board + 1 paring knife

3 cul-de-poule (cake + whipped cream)
1 bowl (strawberry)
1 stand mixer
1 spatula
1 whisk
1 20 cm (8 inch) round cake pan or muffin pan
1 round cookie cutter

Shortcake

Preheat the oven to 180 ° C (375 ° F). Butter a 20-cm (8-inch) cake pan and line the bottom with parchment paper. Reserve.

In a bowl, combine the flour, baking powder and salt. Reserve.

In another bowl, beat the egg whites with a pinch of salt with an electric mixer until soft peaks form. Gradually add 125 ml (1/2 cup) of the sugar, whisking until stiff peaks form. Reserve.

In a third bowl, whisk the remaining sugar with the butter, egg yolks and vanilla with an electric mixer. At low speed, add the dry ingredients alternately with the milk.

Stir a quarter of the meringue into the dough to lighten it. Using a spatula, fold in the rest of the meringue, folding gently. Pour into the mold.

Bake for about 45 minutes or until a toothpick inserted in the center of the cake comes out clean. Turn out immediately and let cool completely.

Strawberry

Cut the strawberries into nice thick slices. Combine all of the ingredients in the recipe as well as the sliced basil.

Gently combine all of the ingredients and let infuse for a few minutes.

Vanilla Chantilly

Get your bowl with the cream out of the fridge, add the vanilla and sugar. Whisk it until nice and thick, not too thick. We just want to be able to hold it over our head without it falling.

Keep in the fridge.

Plating

Cut each cake in 2 like a burger bun.

Place a disc of biscuit in a plate.

Spread a layer of cream, then have a layer of the strawberry salad over it.

Place the top of the cake halfway over the strawberries.

Garnish with a little more cream, a few basil leaves and dust everything with icing sugar.

Bon appétit!