

Shortcake with strawberries and basil, homemade cream

Recipe for 4

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.

Make sure your hands are clean and squeeze the lemon and let the juice run between your fingers and straight into the cream. The contact of the juice and your skin will help a better coagulation of the cream.

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
- 1 Tsp Vanilla extract
- 125 Ml Milk

Strawberries

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

Cream

- 1 Liter(s) 35% cooking cream
- 250 Ml Plain greek yogurt 0%
- 1 Unit(s) Lemon

Last touch*-----

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

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Shortcake

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.

Cream

Zest and juice the lemon. Warm the cream up to a temperature above 80°C maintain your cream underneath boiling point.

Add the yogurt, the lemon juice and the zest.

Cover with cling film and leave at room temperature for at least 24h.

Leave to strain in a cheese cloth for 8h (this is a slow operation).

Keep your cream in the fridge once ready.

Plating

Place a disc of biscuit in a plate.

Spread a nice layer of cream, lay nicely the strawberry salad over it.

Finish with a few drops of cream, some basil leaves and dust on some powdered sugar.

Bon appétit!