Strawberries and basil shortcake, homemade vanilla chantilly cream |

Recipe for 4 servings



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

- 60 Gr Flour
- 1 Tsp Baking powder
- 1 Pinch(es) Salt
- 1 Unit(s) Egg yolk
- 1 Unit(s) Egg white
- 80 Gr Sugar
- 40 Gr Softened butter
- 40 Ml Milk
- 1 Tsp Vanilla extract

Chantilly

- 125 Ml 35% whipping cream
- 20 Gr Icing sugar
- 0.50 Tsp Vanilla extract

Preparation

Strawberries

- 12 Unit(s) Strawberry
- 1 Tsp White balsamic vinegar
- 1 Tbsp Maple syrup
- 1 Tbsp Olive oil
- 4 Leaf(ves) Basil

Garnish

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

- Preparation time **75 mins**
- Preheat your Oven at 375 F°
- Resting time 45 mins

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.

<u>Plating</u>

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 strawberriy salad over it.

Place the top of the cake halfway over the stawberries.

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

Bon appétit!