

BA'S BEST STRAWBERRY SHORTCAKE

Bon Appetit (June 2016)

Prepared at Trailside

I totally agree with BA – this is the BEST Strawberry Shortcake. Who knew about egg yolks???

6 servings

SHORTCAKES

2 hardboiled egg yolks, **cooled**
1-1/3 cups all-purpose flour
3 tablespoons semolina flour *or* fine-grind cornmeal
1-tablespoon baking powder
1/4 teaspoon kosher salt
3 tablespoons granulated sugar
6 tablespoons chilled unsalted butter, cut into pieces
2/3 cup *plus* 2 tablespoons heavy cream, **divided**
Sanding or turbinado sugar

ASSEMBLY

1-1/2 pounds strawberries, hulled, halved, quartered if large
1/4 cup granulated sugar
1-teaspoon finely grated lemon zest
Kosher salt
2 teaspoons fresh lemon juice, **divided**
1-cup heavy cream
2 tablespoons powdered sugar
1/2 vanilla bean halved lengthwise

Preheat oven to 350°.

Pulse the egg yolks, both flours, baking powder, salt and granulated sugar in a food processor to combine.

Add the butter and pulse until only pea-sized pieces remain.

Drizzle in **2/3-cup cream**, then pulse 2 – 3 times to **barely incorporate**.

Transfer dough to a work surface and gently fold the dough on top of itself several times just to bring it together and to work in any dry spots.

Using a 2-ounce ice cream scoop, make 6 balls and place on a parchment-lined baking sheet (*or measure out mounded scoops with a 1/4-cup measuring cup*).

Do not flatten.

Cover and chill the balls of dough until cold (*20 – 25 minutes*)

BAKING:

Brush the tops of the shortcakes with the remaining 2 tablespoons of cream and sprinkle them with turbinado sugar.

Bake the shortcakes until they are golden and the sides are firm to the touch (*28 – 32 minutes*).

Let the shortcakes cool.

DO AHEAD: Shortcakes can be baked 1 day ahead. Store airtight at room temperature. Reheat before serving.

ASSEMBLY:

Toss the strawberries, granulated sugar, lemon zest and a pinch of salt in a medium bowl to combine.

Transfer **half of the strawberries** to a large saucepan and add 1-tablespoon of water.

Let the remaining strawberries macerate while you bring the strawberries in the saucepan to a gentle simmer over **medium-low heat**.

Cook, stirring occasionally and reducing heat if needed to keep it a low simmer, until strawberries are starting to break down and become jammy and liquid is syrupy (*12 – 18 minutes*).

Let the strawberries cool; then stir in 1-teaspoon lemon juice.

Stir the remaining 1-teaspoon lemon juice into macerated strawberries.

WHIPPING CREAM:

Combine the heavy cream, powdered sugar and a pinch of salt in a medium bowl.

Scrape in the seeds from the vanilla bean; reserve the pod for another use or discard.

Beat the cream until soft peaks form.

ASSEMBLY:

Split the shortcakes and divide the strawberry compote, macerated strawberries and whipped cream among the bottoms.

Top with the shortcake tops.