

# 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

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

#### Strawberries

- 200 Gr Strawberry
- 1 Tsp White balsamic vinegar
- 2 Tbsp Maple syrup
- 1 Tbsp Olive oil
- 4 Leaf(ves) Basil

#### Cream

- 250 Ml 35% cooking cream
- 60 Ml Plain greek yogurt 0%
- 0.25 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

Place the rack in the middle of the oven. Preheat oven to 180°C (350°F). Butter a 20 cm (8") diameter springform pan and line the bottom with parchment paper. Set aside.

In a bowl, combine flour, baking powder and salt. Set aside.

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

In a third bowl, beat remaining sugar with butter, egg yolks and vanilla with an electric mixer. At low speed, add the dry ingredients, alternating with the milk. Fold a quarter of the meringue into the

dough to lighten it. Using a spatula, gently fold in the remaining meringue. Pour into the tin. Bake for around 55 minutes, or until a toothpick inserted in the center of the cake comes out clean and warm. Turn out immediately and cool completely on a wire rack.

### 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!**