

Strawberry Shortcake

Yield: Approximately 1 dozen servings



Hard

For the Biscuits:

Ingredients:

Amount

All Purpose Flour	170 g
Cake Flour	170 g
Sugar	15 g
Baking Powder	10 g
Baking Soda	3 g
Salt	5 g
Butter	142 g
Buttermilk	240 g

For the Macerated Strawberries:

Ingredients:

Amount

Fresh sliced strawberries	450 g
Sugar	200 g
Lemon juice	30 g
Itaberco Strawberry Topping (TS-528)	45 g

For the Whipped Cream:

Itaberco Pronto Mousse Classic (PS-420)	20 g
Whole milk	50 g
Heavy Cream 40%	500 g
Powdered Sugar	75 g
Itaberco Vanilla 1015	25 g

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Tool:

- 1 Digital Gram Scale
- 2 Kitchen aid mixer with paddle attachment
- 3 Rubber spatula
- 4 8" round cake pan
- 5 Parchment
- 6 Water bath (we used a hotel pan)

To Prepare the biscuits:

- 1 Mix the flours, sugar, salt, baking soda, and baking powder.
- 2 Cut the butter into 1/4" cubes
- 3 Toss the butter in the flour coating each piece.
- 4 Put flour and butter into the freezer for 30 minutes.
- 5 Cut the butter into the flour making sure walnut size pieces are still intact.
- 6 Add the cold buttermilk to the mix and mix just until combined.
- 7 Rest in fridge for 30 minutes
- 8 Roll out onto a floured surface 1 inch thick.
- 9 Cut into desired shape and place onto a baking sheet lined with parchment paper.
- 10 Place into a preheated 375 °F oven for 12-15 minutes. Should be golden brown.

To Prepare the Macerated Strawberries:

- 1 Add all the ingredients together and toss gently.
- 2 Allow to rest 4 hours up to overnight.

buon appetito!

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To Prepare the Whipped Cream:

- 1 Place pronto mousse into a mixing bowl fitted with a whisk attachment.
- 2 Pour milk over **Itaberco Pronto Mousse Classic (PS-420)** and whisk together.
- 3 Add cream and powdered sugar. Whisk together to make sure nothing sticks to the bottom.
- 4 Whip on medium high speed until stiff peaks form..

To Assemble:

- 1 Cut biscuits in half.
- 2 Fill biscuits with cream and place on a plate.
- 3 Cover with macerated strawberries and **Itaberco Strawberry Topping (TS-528)**
- 4 Put cream on top and serve.