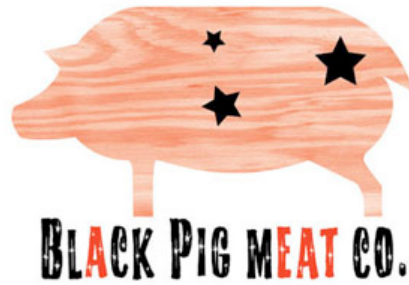


ZAZU
kitchen + farm



strawberry shortcake with lemon cream

for the cornmeal shortcakes:

4 1/2 cups flour
1/2 cup cornmeal
3/4 cup sugar, and more to sprinkle the tops
2 1/2 tablespoons baking powder
1 1/2 teaspoons salt
1 teaspoon vanilla extract
1/2 pound unsalted cold butter
2 tablespoons crisco
2 cups buttermilk
1/4 teaspoon almond extract
an egg white, slightly whipped

Preheat the oven to 425. In a food processor, combine flour, cornmeal, sugar, baking powder, and salt. Pulse in the butter and crisco until the mixture resembles a coarse cornmeal. In a medium bowl, add the buttermilk, vanilla and almond extract by hand. Roll out to 1 inch thick and cut into 3 inch rounds. Place on a baking sheet and brush with egg whites and sprinkle with sugar. Bake until cooked through and golden, about 12 minutes.

for the lemon cream:

juice of 7 lemons
1 3/4 cups sugar
6 whole eggs
9 egg yolks
1 1/4 cups butter
1 cup heavy cream whipped

Heat the lemon juice, sugar, eggs, and yolks in a large saucepan over very low heat, and whisk until the eggs have broken up and the sugar has dissolved. (we heat it directly on the heat and watch it carefully - others can double boil it...) Add half the butter and continue to whisk constantly. At this point the eggs will start to cook and the mixture will coat the back of a spoon. Add the remaining butter and continue stirring until the mixture becomes very thick. Remove from the heat, strain, and set in an ice bath to cool. Fold whipped cream into lemon curd.

To put the dish together, dollop the lemon cream inside a split apart biscuit and top with ripe strawberries.