

blood orange strawberry shortcake

BEAUTY, LOVE & GRUB

SERVES 8

When I was a child, my mom and I would visit Roy Rogers (pronounced “Roy Ro-jhay’s”) just to order the 99 cents strawberry shortcake. It was made with a thick biscuit, vanilla ice cream, and macerated strawberries. It was by far the best deal in town! So my love for this dessert goes way back. Recently I’ve been in love with all things blood orange, and as I was looking through a Joel Robuchon cookbook, I came across a salad that served as inspiration to create this wonderfully refreshing and indulgent dessert.

2 pounds	fresh strawberries, hulled and thickly sliced
1/3 cup	granulated sugar
2 cups	all-purpose flour
3 tablespoons	granulated sugar
1 tablespoon	baking powder
1/2 teaspoon	kosher salt
1 1/2 teaspoon	blood orange zest
1/2 cup (1 stick)	cold unsalted butter, diced
2 tablespoons	freshly squeezed blood orange juice
3/4 cup	cold heavy cream
1 1/4 cup	cold heavy cream
1/4 cup	granulated sugar
1 teaspoon	blood orange zest
1/3 cup	freshly squeezed blood orange juice
to taste	fresh minted, julienned, for garnish

Wash, hull and thickly slice the strawberries and place in a glass bowl. Sprinkle 1/3 cup sugar over strawberries and toss gently to coat. Set aside.

Preheat oven to 425 degrees. In a separate bowl, combine flour, 3 tablespoons sugar, baking powder, and salt. Using a pastry fork, cut in the butter until the mixture forms coarse crumbs about the size of peas. Add 2 tablespoons of juice and 3/4 cup heavy cream and mix until just evenly moistened. With floured hands, form the dough into a ball and place on a floured surface. (You will see clumps of butter in the dough.) With a floured rolling pin, roll the dough out to about 3/4-inch thick. Using a 2 1/2 -inch biscuit cutter, cut eight biscuits. (It will require you to re-roll the scraps after the first cut.) Place biscuits 2 inches apart on a cookie sheet lined with parchment paper and bake 12-15 minutes until golden brown. Move to a wire rack and allow to cool slightly.

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While the biscuits bake, in the bowl of an electric mixer with a wire whisk, combine 1 ¼ cup heavy cream, 3 tablespoons sugar, 1 teaspoon orange zest, and 1/3 cup orange juice. Whisk on high until it forms firm peaks.

Slice the shortcakes in half horizontally. Place strawberries with some juice on top of the bottom half. Top strawberries with whipped cream and then top of biscuit. Add fresh mint if desired. Drizzle with extra strawberries and juice if desired.