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## STRAWBERRY SHORTCAKE WITH CORNMEAL BISCUIT AND WHIPPED CRÈME FRAÎCHE

### Biscuits:

2 ¼ cups all-purpose flour  
¼ cup cornmeal  
½ cup sugar  
2 tablespoon baking powder  
1 teaspoon salt  
2 tablespoon lemon zest  
¼ pound (½ cup) butter  
½ cup buttermilk  
1 ½ cups heavy cream

Measure and sift the dry ingredients into a bowl. Cut the butter into small cubes. With a pastry blender, cut the butter into the dry ingredients until it is a cornmeal-like texture. Add the buttermilk and cream. The dough should be uniformly wet. Scoop out and flatten into rounds on parchment-lined sheet pans. Liberally brush with egg wash and sprinkle with coarse sugar.

Bake for 13 to 15 minutes at 350 degrees, until lightly brown. The biscuits should be moist in the middle when done.

### Strawberries:

1 pound strawberries, washed, trimmed, and quartered  
1 vanilla bean, split and cleaned  
2 tablespoon superfine sugar

Purée half of the strawberries with the sugar and vanilla bean. Strain through fine mesh strainer into a mixing bowl. Fold in the other half of quartered strawberries. Chill for 1 hour. Taste for sweetness, additional sugar may be added.

### Crème Fraîche:

½ cup heavy whipping cream  
½ cup crème fraîche  
1 ounce Grand Marnier  
2 teaspoons superfine sugar  
1 tsp vanilla extract

Combine ingredients in mixer and mix at slow speed until soft peaks form.

### To plate:

Cut warm cornmeal biscuit in half. Place bottom on plate, add a generous scoop of your favorite vanilla bean ice cream and a small amount of the strawberry compote. Place the top of the biscuit, a generous amount of the strawberry compote, and a nice dollop of the crème fraîche on top. Garnish with a sprinkle of powdered sugar and a sprig of fresh mint.

Serves 8.