



The 2017 Annual Strawberry Social

Strawberry Shortcake with Lavender Blossoms, Crème Anglaise & Whipped Cream

Recipe by Chef Bruce Wood

5 egg yolks
1/4 cup warm water
1 tsp vanilla
Juice & zest of one lemon
1/4 cup vegetable oil

1 cup cane sugar
2 cups white all-purpose flour
1 tsp baking powder
1/4 tsp salt
6 egg whites, beaten until stiff

In the bowl of a stand mixer or with electric beaters, combine the yolks, oil, water, vanilla, lemon juice & zest, & sugar.

Beat on high speed until thick, it will form a thick ribbon when the batter is poured.

Alternately fold the whites & flour into the mix. Be gentle darling; do not over mix or the cake will not rise.

Preheat the oven to 350 degrees.

Grease a 9x13 inch cake pan.

Pour the batter into the pan bake for 25 minutes. Remove from the oven let cool 5 minutes, and turn the cake out onto a wire rack.

Cool & reserve. The cake can be made a day ahead and tightly wrapped until needed.

For the crème anglaise:

2 cups homogenized milk
1 vanilla bean, split
Lavender blossoms

6 egg yolks
3/4 cup cane sugar
2 tbsp flour

In a pot heat the milk until scalded with the vanilla bean & lavender.

In a bowl whisk together the egg yolks, sugar & flour.

Pour the hot milk onto the yolk mixture & stir well. Return to the pot & cook on medium until thick, stirring constantly. Remove from the heat, strain & cool completely.

1 cup whipping cream

Whip the cream to soft peaks and fold in the chilled custard. Cover & refrigerate until needed.

For the berries:

- 1 quart strawberries, rinsed, hulled, & cut in quarters
- 2 tbsp cane sugar

Toss all ingredients gently in a bowl. Let sit for 20 minutes.

To assemble:

- The reserved cake
- The reserved berries
- The reserved crème anglaise

Cut the cake in 4 squares & each square into triangles. Get your four prettiest dessert plates out.

Stack the two triangles of cake & spoon over the berries. Spoon the custard over & top with a garnish of lavender blossoms.

Enjoy!

Thanks to the Sponsors of the 2017 Annual Strawberry Social

The logo for I-TEAM HOME INSPECTIONS. It features a yellow house icon inside a blue circle, with a yellow lightbulb shape above it. Below the icon, the text "I-TEAM HOME INSPECTIONS" is written in bold, with "InterNACHI Certified" in smaller text underneath.

Michael Courtemanche (CMI)
General Manager

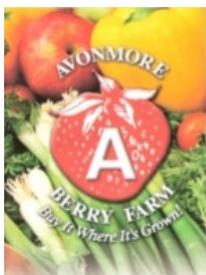
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