

Blueberry Shortcake with Lemon Curd Fresh Whipped Cream

- A. Prepared shortcakes
- B. Prepared lemon curd
- C. Fresh Blueberries
- D. Prepared whipped cream

Assembly:

1. Slice shortcakes in half. Place the bottom half on a plate.
2. Pipe or spoon desired amount of lemon curd onto bottom half of the shortcake.
3. Completely cover the lemon curd with fresh BC blueberries.
4. Pipe or spoon desired amount of whipped cream on top of the blueberries.
5. Top with top half of the shortcake and serve.

Shortcake:

- A. 950 g All purpose flour
- 50 g Baking powder
- 3 ml Salt
- 200 g Granulated sugar
- B. 120 ml Orange zest
- C. 400 g Unsalted butter, cold
- D. 4 Eggs
- E. 250 ml Milk
- F. Whole butter, melted
- Granulated sugar

Method:

1. Combine A and B into a mixing bowl.
2. Cut in C using a pastry blender until all butter is the size of a pea.
3. Combine D and E. Add to the mixing bowl. Mix until just combined. Turn out onto floured board.
4. Using a rolling pin or your hand, pat the dough out to a 5 cm thickness.
5. Cut into desired shapes.
6. Place onto baking sheet. Brush the tops with melted butter and sprinkle with sugar.
7. Bake in a pre heated 400F (200C) oven for 12 – 15 minutes or until golden brown.
8. Remove to cooling rack.

Lemon Curd

Yield 500 ml

A.	6		Eggs
	2		Egg yolks
	400	g	Granulated sugar
	200	g	Unsalted butter, cubed
	150	ml	Lemon juice
	10	g	Lemon zest.

Method:

1. Combine all of A into a large stainless steel bowl.
2. Place the bowl over a baine marie to cook. Stir often until mixture becomes very thick.
3. Strain and cover. Cool completely before use.