

Blueberry in a Biscuit

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1 qt Fresh Blueberries
2 tablespoons sugar
1 oz Grand Marnier

Mix blueberries sugar and Grand Marnier(optional will aide in bring out the blueberry juice in a bowl.

Fresh whipped cream

- 3/4 cup chilled whipping cream
- 2 tablespoons sugar

Beat whipping cream, sugar, in bowl until peaks form.

Buttermilk Biscuit

Makes 6 biscuits

Ingredients

- 1 1/2 cups all-purpose flour
- 1 1/2 tablespoons sugar
- 1 1/2 teaspoons baking powder
- Rounded 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 stick (1/4 cup) cold unsalted butter, cut into 1/2-inch cubes
- 3/4 cup well-shaken buttermilk
- 1 tablespoon milk or cream for brushing biscuits

Preparation

Put oven rack in middle position and preheat oven to 425°F.

Sift together flour, sugar, baking powder, salt, and baking soda onto a sheet of wax paper, then sift again into a bowl. Blend in butter with your fingertips until mixture resembles coarse meal. Add buttermilk and stir with a fork until a dough just forms (dough will be moist).

Turn dough out onto a well-floured surface and knead gently 6 times. Pat out dough on a floured surface with floured hands, re-flouring surface if necessary, into an 8- by 5 1/2-inch rectangle. Trim all 4 sides with a knife, dusting knife edge with flour before each cut. Cut rectangle in half lengthwise, then into thirds crosswise to form 6 (2 1/2-inch) squares, flouring knife between cuts. Transfer biscuits with a metal spatula to an ungreased baking sheet, arranging them 2 inches apart, and brush tops with milk or cream. Bake until pale golden, 12 to 15 minutes.