Menu Talk

"I was asked to consult as a development Chef with Uncle Bens. Here are some examples"



INGREDIENTS SERVES 50

	SHORTCAKE:	
	SELF - RAISING FLOUR	2LB 80Z / 1.1KG
	CASTER SUGAR	50z / 150g
	BAKING POWDER	1TSP / 5ML
	SALT	1TSP / 5ML
	BUTTER, DICED	1LB 40Z / 575G
	EGGS, BEATEN	5
	WHIPPING CREAM	1 PT / 600ML
	FULLING	
	FILLING:	
	STRAWBERRIES, QUARTEREI	
	WHIPPING CREAM	2PTS / 1.2L
	VANILLA ESSENCE	1TBSP / 15ML
-	ICING SUGAR	2TBSP / 30ML
	ICING SUGAR,	
	TO DECORATE	APPROX. 40Z / 100G



METHOD

- SIEVE TOGETHER THE FLOUR, SUGAR, BAKING POWDER AND SALT.
- MIX IN THE BUTTER UNTIL THE MIXTURE RESEMBLES BREADCRUMBS. ADD THE EGGS AND WHIPPING CREAM, MIX TO A SMOOTH DOUGH. LEAVE TO REST IN A COOL PLACE FOR APPROXIMATELY 1 HOUR.
- ROLL DOUGH OUT ON A LIGHTLY FLOURED SURFACE TO MAKE FIVE 12 INCH/30CM DIAMETER CIRCLES WITH A THICKNESS OF 1/2 INCH/1CM.
- BAKE IN AN OVEN PREHEATED TO 180°C/350°F/ GAS MARK 4 FOR APPROXIMATELY 20 - 30 MINUTES. ALLOW TO COOL SLIGHTLY, BUT CUT IN HALF HORIZONTALLY WHILST STILL WARM. COOL COMPLETELY.
- 5. COVER SHORTCAKE BASES WITH STRAWBERRIES.
- 6. WHIP CREAM WITH THE VANILLA AND ICING SUGAR. PIPE THE CREAM OVER THE STRAWBERRIES AND COVER WITH THE SHORTBREAD TOPS. DUST WITH ICING SUGAR TO DECORATE.









Two Dedicated Salespersons Every Listing

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home. Until then, please enjoy & feel free to share this selected recipe Email: jas.sergeant@raywhite.com Phone:021 184 2626