

2 Day Process

Ingredients	grams	notes
King Arthur Sir Galahad Flour	750	
Baking Powder	<u>2 t</u>	
Baking Soda	<u>1 t</u>	
Sugar	90	
Salt	<u>1 t</u>	
Cold Cubed Butter	342	
Fresh Basil	40	lay leaves together. Roll. cut in strips
Buttermilk	110	
Milk	110	
Egg	50 (1ea)	
Stella	100	
Lemon juice	25	zest all lemons use and add to liquid
Strawberries	350	rough chop and refrigerate until second day

Combine all dry. Be sure there are no clumps of baking powder/soda/spice.

Smoosh butter into dry, making butter flakes.

Add dry inclusions and mix until combined.

Combine all wet, mixing stella and yolk into milk as thoroughly as possible.

Add wet to dry and blend with rubber spatula until mainly combined.

Pour out onto table and pat into rectangle.

Fold into thirds.

Repeat 2 more times.

Wrap in plastic and ambient ferment for 2 hours.

Roll out to appropriate size:

Not layered: 24x12 (cut into two: 12x12)

Wrap in plastic and store in fridge overnight.

Bake day:

Remove from fridge for 2 hours.

Ensure dough is still 12x12.

Evenly distribute strawberries on one layer of dough. Cover with other layer and press together.

Cut into 3x3 pieces (16 total)

Place evenly on silpat. Loosely cover. Retard until ready to bake

Oven at 375. Shelf on 2nd rack from bottom. Brush with cream. Sprinkle with sugar/poppyseed mix

Bake for 25-30 minutes. With rotations at 10, 20, 25, etc