

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.

Smooch 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