



# In The Kitchen



## BUTTERMILK BISCUITS WITH RICOTTA TOPPING

HOSTED BY

**Chef Davis Reese of Joyland**

### SHOPPING LIST #1

#### BUTTERMILK BISCUITS

- 4  $\frac{3}{4}$  cups Our Best Self-Rising Flour
- 1  $\frac{3}{4}$  cups unsalted butter, frozen then grated
- 5  $\frac{1}{4}$  cups buttermilk (preferably Alabama's Blue Ribbon Dairy), cold
- 1  $\frac{1}{2}$  tbsp Kosher salt
- 1  $\frac{1}{2}$  tsp finely ground black pepper
- Bench flour (for folding and shaping)
- Melted butter, for brushing

#### TOOLS NEEDED

- |                                         |                                |
|-----------------------------------------|--------------------------------|
| Large mixing bowl                       | Sheet tray                     |
| Pastry cutter or use your hands         | Pastry brush                   |
| Whisk                                   | Oven thermometer (recommended) |
| Parchment paper                         |                                |
| Rubber spatula or flexible bowl scraper |                                |
| Rolling pin (optional)                  |                                |
| Biscuit cutter (or a drinking glass)    |                                |

### DIRECTIONS

Makes 24 biscuits. To freeze your butter, first grate your butter using a food processor or box grater, then freeze it for at least 1 hour. Measure 13.79 ounces (394g) after freezing - it's important to only weigh the grated butter when frozen.

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### DIRECTIONS CONTINUED

Preheat your oven to 400°F (use convection if possible). Line a baking sheet with parchment paper. Lightly flour a clean work surface or a pastry cloth. In a large bowl, whisk together the flour, salt, and pepper. Add the frozen, grated butter to the flour mixture. Use your hands or a pastry cutter to gently cut the butter into the flour until it resembles coarse crumbs. Pour the cold buttermilk over the flour-butter mix. Use a flexible spatula or bowl scraper to gently fold the mixture together just until there are no dry spots. It should look shaggy. Don't over-mix. Turn the dough onto your floured surface. Dust the top with flour and gently pat into a rough rectangle about 1 to 1.25 inches thick.

Begin a series of folds to build flakiness:

- Fold the dough in half from right to left
- Then left to right
- Then top to bottom
- Then bottom to top
- One final right-to-left fold

Lightly flour the surface as needed between folds. Work gently. You don't want to warm the butter.

Gently pat or roll the dough into 1.25 inch thick rectangles. Use a biscuit cutter to press straight down (do not twist) to cut out biscuits. Place them on the parchment-lined sheet tray with the edges just touching – this helps them rise tall. Collect and gently re-press scraps to cut more biscuits. Try not to rework the dough more than twice.



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### DIRECTIONS CONCLUDED

Bake at 400°F for 11 minutes. Without opening the oven, reduce heat to 350°F then rotate the tray. Bake another 13 minutes, or until the tops are golden and the internal temperature is about 205°F.

Brush hot biscuits generously with melted butter. Let rest for 5 minutes before serving – if you can wait!

### SHOPPING LIST #2

#### WHIPPED RICOTTA WITH SORGHUM, BLACK PEPPER & PEACHES

2 cups whole milk ricotta (high quality, drained if very wet)

2 tsp sorghum syrup (plus more for drizzling)

¼ tsp finely ground black pepper

Zest of ¼ lemon (just a pinch – about a small shaving)

2 pinches of Kosher salt

4 to 6 ripe peaches, sliced or grilled

Fresh mint or basil, for garnish (optional)

Olive oil, for finishing (optional)

### DIRECTIONS

Whip the ricotta by blending it in a food processor, or with a hand mixer until smooth and airy (about 12 minutes max). Season the base by adding sorghum syrup, pepper, lemon zest, and salt. Blend again briefly to incorporate. Taste and adjust – it should be subtly sweet.



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### DIRECTIONS CONCLUDED

Spoon onto a plate or shallow bowl. Top with peach slices. Drizzle with more sorghum and a splash of olive oil, if using. Garnish with herbs and extra black pepper.

### TIPS from Chef

If your ricotta is loose, drain it in a cheesecloth or fine strainer for 30-60 minutes before whipping.

For a savory variation, add a touch of finely grated Parm or a dash of white balsamic vinegar.

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