

Strawberry Cobbler With Black Pepper-Cornmeal Biscuit

INGREDIENTS

For the Biscuit

3 Tbsp. (41g) sugar
1 tsp. lemon zest
1¼ c. (167g) all-purpose flour
¼ c. (30g) fine yellow cornmeal
2 tsp. (6g) baking powder
1 tsp. (2g) salt
1 tsp. (3g) medium-coarse black pepper
6 Tbsp. (93g) butter, frozen
1 c. (240g) heavy cream

For the Filing

6 c. (995g) strawberries, cut
¾ c. (150g) sugar
½ lemon, zested and juiced
¼ vanilla bean
¼ tsp. salt
2½ Tbsp. (25g) tapioca flour

For the Egg Wash

1 egg
2 Tbsp. (29g) heavy cream
Demerara sugar, for sprinkling

METHOD

1. In a medium bowl, whisk together sugar, lemon zest, flour, cornmeal, baking powder, salt, and pepper. Grate frozen butter into bowl and toss to coat. Make a well in the center of the bowl and pour half the heavy cream into the center. Mix gently with a fork, pulling the flour from the sides into the center well until it becomes shaggy and starts to clump together. Add remaining cream and use your hands to distribute the cream evenly.
2. Portion the biscuits on a parchment-lined baking sheet using a 1½-inch (or #30) scoop. Place baking sheet in the freezer while you make the filling.
3. Preheat oven to 425 degrees. Place strawberries in a large bowl and set aside. In a small bowl, add the sugar, lemon zest, and vanilla bean. Use your fingers to rub the zest and vanilla bean into the sugar.
4. Combine the sugar mixture with the strawberries and toss thoroughly. Immediately add the filling to the loaf pan. Remove portioned biscuits from freezer and arrange on top of strawberries. Whisk egg and cream to make the egg wash. Brush the biscuit tops with egg wash and sprinkle with demerara sugar.
5. Place the pan onto the parchment-lined baking sheet emptied of portioned biscuits and bake for 15 minutes. Reduce the oven temperature to 350 degrees and bake for another 35-45 minutes, until the biscuit tops are golden, and the filling actively bubbles on the sides of the pan. Once baked, allow cobbler to cool for at least 2 hours for best results. This will allow the juices to set. You can also dig into it warm, but it will be slightly juicier.

Serve with whipped cream, ice cream, or a drizzle of heavy cream.