

## Chef from the Hood Recipes



**Chef:**

Joyanne Pezzolo & her daughter, Pastry Chef Jennifer Holbrook

**Restaurant:**

Ravenous

**Recipe:**

White Cornmeal Shortcake Balls with Summer Fruit & Cream!

**Ingredients:**

1 stick (1/4 lb.) Clover butter  
1&1/2 cups self rising flour  
(plus some flour for kneading)  
1/2 cup white corn meal  
1/4 cup sugar (plus more sugar to coat the balls; and sweeten the fruit and whipped cream)  
1/4 tablespoon baking powder  
1&1/2 cups cold heavy cream  
1 sheet of parchment paper

Garnish serving of warm balls with: sliced ripe peaches or berries tossed with a bit of sugar and/or liquor.  
Top each dessert with whipped cream or a good vanilla ice cream.

Preheat oven to 350°.

Melt butter, set it aside to let it cool to room temperature while you work.

Mix all dry ingredients in a bowl. Add the cold cream.

Mix, turn out onto a floured board and knead by hand until all dough sticks together.

Shape quickly into plum-sized balls.

Coat each ball in cooled butter, then roll in sugar.

Place on parchment paper on a baking sheet.

Bake until golden brown (about 20-25 minutes).

While the balls bake, prep fruit and whip the cream.

Serve the shortbread balls warm and split, garnished with fruit and whipped cream or ice cream.

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Pastry Chef Jennifer Holbrook makes these sugar-coated shortbread balls to compliment all the juicy fresh fruit that's available right now. She says, "I like to serve them warm with sliced peaches or berries that have been mixed with a bit of sugar and/or liquor. The fruit and whipped cream go great with the slight crunchiness that the corn meal adds to the shortbread. The balls hold most of their round shape because of the cold cream. Work quickly and bake in a preheated oven as soon as you shape the balls, so that the cream in them doesn't get a chance to warm up much." Recipe makes 8-12 balls, for 4-6 servings.