



Nectarine Shortcakes

with Basil Syrup & Buttermilk Cream



1h



2 Servings

Strawberry shortcakes have had the glory for far too long—it's time to let stone fruit shine! For this next-level dessert, juicy nectarines simmer in basil-simple syrup before being sandwiched between flaky, homemade biscuits. And it wouldn't be complete without a creamy element! We combine buttermilk with mascarpone, which becomes the sweet and tangy whipped cream on top. (2-p plan serves 4; 4-p plan serves 8.)

What we send

- 2 nectarines
- 2 (4 oz) mascarpone ⁷
- ¼ oz fresh basil
- 5 oz granulated sugar
- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- 1 pkt raw sugar
- 1 oz buttermilk powder ⁷

What you need

- white wine vinegar (or apple cider vinegar) ¹⁷
- butter ⁷
- kosher salt

Tools

- small saucepan
- rimmed baking sheet
- hand-held electric mixer

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 470kcal, Fat 17g, Carbs 72g,
Proteins 6g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Halve **nectarines**, remove pits, and cut fruit into ¼-inch thick slices. Transfer **half of the mascarpone** to a small bowl (reserve remaining mascarpone for step 5). Gradually whisk in **6 tablespoons water**, 1 tablespoon at a time, until mascarpone is smooth and the consistency of heavy cream. Set aside for steps 3 and 4.



4. Bake shortcakes

Roll **dough** into a rectangle about ½-inch thick. Cut into 4 equal-sized shortcakes. Spread out on a parchment-lined baking sheet and brush tops with **remaining thinned mascarpone** (reserve any leftover for step 5). Sprinkle tops with **raw sugar**. Bake for 8-10 minutes, or until tops are lightly golden and shortcakes are puffed and layered. Remove from oven and transfer to a cooling rack.



2. Make syrup

In a small saucepan over medium heat, stir to combine **basil** and **½ cup each of granulated sugar and water**. Cook, stirring until sugar dissolves and mixture is simmering, about 1 minute. Remove from heat; stir in **nectarines** and **½ teaspoon vinegar**. Set aside for step 6.



5. Make whipped buttermilk

Meanwhile, in a medium bowl, add **reserved mascarpone**, **3 tablespoons water**, and **2 tablespoons each of buttermilk powder and granulated sugar**. Add any remaining thinned mascarpone from step 4. Use an electric mixer to beat mascarpone mixture, stopping to scrape down sides of bowl as needed, until smooth and fluffy, 2-3 minutes.



3. Make dough

Cut **4 tablespoons cold unsalted butter** into ½-inch pieces. In a large bowl, mix **flour**, **1 tablespoon each of granulated sugar and baking powder**, and **¼ teaspoon salt**. Mix butter and flour with your fingers until it resembles coarse crumbs. Gently stir in **8 tablespoons thinned mascarpone** until just combined. Transfer dough to a clean surface; knead until dough just comes together.



6. Finish & serve

Halve **shortcakes** crosswise and fill with **whipped buttermilk** and **marinated nectarines**. Enjoy!