



# TRADITIONAL SOUTHERN BISCUITS



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Light, fluffy and moist consistency
- Quick and easy preparation



40



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE BISCUITS

**343 g** QimiQ Cream Base

**567 g** All purpose flour

**28 g** Baking powder

**4 g** Sugar

**113 g** Butter, chilled

**28 g** Butter, melted

### FOR THE SAUSAGE GRAVY

**1021 g** QimiQ Cream Base

**567 g** Pork sausage patties

**57 g** Butter

**57 g** All purpose flour

Salt and pepper

## METHOD

1. Preheat the oven to 420 °F (air circulation).
2. For the biscuits: sift the flour, baking powder and sugar into a food processor.
3. Cut the chilled butter into small cubes and slowly add to the flour mixture using the dough blade.
4. Transfer the flour mixture to a bowl.
5. Add the QimiQ Sauce Base to the flour mixture and mix with a spatula until a large sticky ball forms.
6. Dust the counter top with flour. Knead the dough with extra flour until pliable.
7. Roll out the dough to the desired thickness and cut into circles or squares.
8. Place on a baking sheet and bake for 10 to 15 minutes until golden brown.
9. Brush with the melted butter as they come out of the oven.
10. For the gravy sauce: saute the pork sausage patties in butter on a medium to low heat.
11. Add the flour and cook until the flour begins to brown.
12. Stir in the QimiQ Sauce Base and bring to a slow boil, stirring frequently, until the required consistency has been achieved. Season to taste.