



BISCUITS AND GRAVY



QimiQ BENEFITS

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



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medium

INGREDIENTS FOR 15 PORTIONS

BUTTERMILK BISCUIT

- 8 cup(s)** Self-Rising Flour
- 2 cup(s)** Buttermilk
- 1 cup(s)** Heavy Cream (40% Recommended)
- 1 cup(s)** QimiQ Sauce Base
- 1 LB** Butter, unsalted, grated
- 0.5 LB** Butter, unsalted, melted

SAUSAGE GRAVY

- 1 LB** Southern Country Sausage
- 0.3 cup(s)** AP Flour
- 2 cup(s)** Whole milk
- 2 cup(s)** QimiQ Sauce Base
- 3** Black pepper, ground

METHOD

1. Buttermilk Biscuit

- 1) Pre-heat oven to 400°.
- 2) In a bowl, add the flour - Make a well in the middle.
- 3) Using a grater, shred the butter into the bowl - Stir in the butter with the flour between every few grates.
- 4) Add all the liquid ingredients - Mix by hand until incorporated (Do not over-knead).
- 5) Dust the surface and place the dough on the surface.
- 6) Fold the dough over six times, dusting with flour between each fold.
- 7) The dough should be one inch in height.
- 8) Grease a sheet pan and line the bottom with parchment.
- 9) Using a dough cutter, cut out as many biscuits as you can - Cut tightly together.
- 10) The dough can be kneaded only once more - Cut out the rest of the biscuits.
- 11) Make sure that the biscuits are placed tightly together.
- 12) Bake for 15 minutes.
- 13) Brush liberally with the melted butter.
- 14) Bake for an additional 10 minutes.
- 15) Brush with the remaining melted butter.

2. Sausage Gravy

- 1) In a saute pan, melt the butter - Add the flour and cook to a smooth roux.
- 2) Slowly add the milk whisking the whole time.
- 3) Then add the QimiQ Sauce Base, whisk till smooth.
- 4) Add the Black Pepper & Salt if needed.