
Curried Corn Biscuits

Description

These Curried Corn Biscuits are soft flaky biscuits flavored with a savory and sweet topping. Chef Grant Sato enjoys flaky layered biscuits and is always looking for something savory to spread on it, so topping the raw biscuit with the curried corn mixture, baking it and allowing the flavored butter to seep into the biscuits as it bakes, makes this a no brainer!

Total time: 45 min Yield: 4 biscuits

Ingredients

2 Tbsp + 1 cup butter (divided)
1 onion (small diced)
1 cup fresh, canned or frozen corn kernels
1 Tbsp curry powder
1 tsp + 1 tbsp. salt
2 1/2 cup all-purpose flour
1 Tbsp baking powder
1/4 cup powdered sugar
1 cup buttermilk

Prep Time: 30 min Cooking Time: 15 min Total Time: 45 min

Instructions

For the filling, place 2 tbsp. of butter in a sauté pan on medium heat, when the butter melts, add in the onion and sauté for one minute. Turn off the heat and add in the corn, curry powder and 1 tsp. salt. Stir well until combined, divide into four equal portions and set aside to cool.

To make the dough, grate 1/2 cup of butter using a box grater, place the grated butter in the freezer to harden. Place the flour in a large bowl, add in the baking powder, powdered sugar and 1 tbsp. salt then mix well. Add in the frozen butter and buttermilk and lightly mix just until a bumpy dough forms.

Place the dough on a floured surface. Press down the dough into a 6" by 6" square, then lift up the left half and fold it on the right half forming a rectangle, fold the top half onto the bottom half creating a thick square. Press the dough down again into a 6" by 6" square and cut the square vertically in half, then each half in half again to form 4 squares.

Place the biscuits on a baking sheet about 1" apart, using a spoon, press the center of each square down to form a shallow depression and place 1 portion of the corn mixture in each depression. Brush the surface of the biscuit with 1/2 cup of melted butter and bake at 400° F for 12 to 15 minutes and enjoy!

Recipe brought to you by:

Chef Grant Sato