
Cheese and Chive Biscuits

Solace & The Moonlight Lounge, Encinitas, CA, 2015

Internet address:



- 1 1/2 cups pastry flour
- 1 1/2 cups all-purpose flour
- 2 1/4 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 1/2 sticks unsalted butter, cut into small pieces
- 2 tablespoons chives, minced
- 1 1/2 cups white cheddar cheese, loosely packed, grated
- 3/4 cup Fontina cheese, loosely packed, grated
- 1 1/4 cups buttermilk, may need up to 1/4 cup more
- 1 egg white (optional)

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 15

1. Sift together flours, baking powder and salt. Add butter, chives and cheeses and mix with a pastry knife or a paddle attachment of a mixer on low speed for 2-3 minutes to incorporate the butter. There should still be small, pea-sized chunks of butter; this will make the biscuits flaky. At this point you can store in a plastic bag in the refrigerator for a day or two if necessary.
 2. Slowly add buttermilk, starting with 1 cup and fold together for about 10 seconds. Move the ingredients around by hand and pour the remaining 1/4 cup buttermilk into the bottom of the bowl to make sure the moisture gets there. Mix again for just a few seconds. Add another 1/4 cup buttermilk if the dough hasn't pulled together. Do not over mix the dough.
 3. Turn out onto a floured surface and knead 2-3 times only. Handle the dough as sparingly as possible to keep the butter from melting. Using your fingertips, flatten dough out to about 3/4 inch thick and brush the top with egg whites. Cut into desired shape.
 4. Preheat oven to 425°. Line a heavy baking sheet with parchment paper. Bake biscuits in the middle of the oven for 17-20 minutes or until golden brown. If you have a convection oven, bake at 400° for 12-14 minutes. You can crack one biscuit open to make sure it is cooked through. If it is not, reduce oven temp to 250° and check again in about 2 minutes. You can bake these ahead of time; when ready to serve, reheat. Be certain the biscuits are fully cooked through, however, as they will fall while they're cooling.
- ORANGE HONEY BUTTER: If you want to serve these with what they do at the restaurant, add this: 1/2 pound unsalted butter, 3/4 tsp grated orange zest, 1 1/2 tsp honey, 3/4 tsp salt, 1/4 T garlic, minced: Whip butter in mixer for 10 minutes until light and airy. Add remaining ingredients and whip for another 8 minutes. Use immediately, or refrigerator, but let it warm back to room temperature before serving.

Per Serving (excluding unknown items): 253 Calories; 15g Fat (53.3% calories from fat); 8g Protein; 22g Carbohydrate; trace Dietary Fiber; 44mg Cholesterol; 339mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.