

Savory Biscuits with Honey Whipped Butter & Jam

By Chefs Jeremy Paquin and Justin Raha

Ingredients

- 1 lb AP flour + extra for dusting
- 1 T Granulated Sugar
- 1.5 T Baking Powder
- 8oz. Cold Butter, cubed (2 sticks)
- 2 tsp. Salt
- 3 Green onions, fine sliced
- 1 C. Shredded Asiago Cheese
- 1 tsp granulated garlic
- 10 oz. Buttermilk + extra for wash
- 3 oz Honey
- 8 oz Softened Butter
- 1 tsp. Cinnamon
- Blueberry Haven blueberry butter

Directions

1. Combine the cold butter, flour, sugar, salt, and baking powder in the food processor and pulse until butter is pea sized or a little larger. Transfer to a mixing bowl and add the asiago, onions, garlic, and buttermilk. Mix until just combined. Do Not Over mix!
2. Flour the work surface and transfer biscuit dough to the surface. Roll out to about 1.5" thick, keeping the dough in a rectangle shape. Cut biscuits into squares and transfer to a sprayed sheet tray. Bake @ 425°F for about 15-20 minutes, until golden brown. Allow to cool slightly.
3. In a mixer, whip softened butter, honey, and cinnamon until light and fluffy! Serve with warm biscuits and top with blueberry butter.

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