



NAPA VALLEY FARMS STRAWBERRY COBBLER

Serving Size: 10 People

Strawberries (cleaned and diced), 5 pints
Brown Sugar, 4 oz.
Bakers Sugar, 1 oz.
Salt, 2 tbsp.
Vanilla Beans, 2 each
Peju Provence, 2 cups
Cornstarch, 2 oz.
Cobbler Topping, 1 recipe
Bread Flour, 20 oz.
Salt, 1 tbsp.
Baking Powder, 2½ tbsp.
Vanilla Bean Sugar, 2 oz.
Heavy Cream, 19 oz.
European Butter, 5 oz.

Clean strawberries and cut them into medium dice. Sprinkle both sugars over the berries and add salt. Scrape out vanilla beans and save pods for vanilla sugar. Add vanilla bean insides to mixture and add Peju Provence and cornstarch. Mix by hand until cornstarch had dissolved and sugar is mixed in. Piece topping on. Place in oven proof bake wear and add cut out cobbler topping. Bake at 375° F until golden brown.

COBBLER TOPPING:

In large mixing bowl add bread flour, salt, baking powder, vanilla bean sugar. Mix by hand and add butter in. Work gently until butter and flour are small little pebbles. Add cream, do not over mix. Once you add the cream only mix until it comes together.