

## Cheddar Biscuits and Somerset Estate Original Breakfast BOP and Truffle Mayonnaise



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Tea-inspired breakfast

### Used Teas



TPR Somerset Estate  
Original Breakfast  
BOP

### Ingredients

#### Cheddar Biscuits and Somerset Estate Original Breakfast BOP and Truffle Mayonnaise

- 1 tablespoon baking powder
- ¾ teaspoon salt
- 8 tablespoons unsalted butter, cubed
- 1 cup shredded cheddar cheese
- 1 cup buttermilk



## Gravy

- 1 tablespoon olive oil
- 1 large, sweet onion, thinly sliced
- 3 tablespoons unsalted butter
- ¼ cup all-purpose flour
- 2 cups half-and-half 50% milk 50% cream
- Salt
- Freshly ground black pepper
- Pinch of cayenne pepper
- 3 tablespoons Somerset Estate Original Breakfast BOP
- 2 tablespoons truffle oil

## Methods and Directions

### **Cheddar Biscuits and Somerset Estate Original Breakfast BOP and Truffle Mayonnaise**

- Preheat the oven to 180 c. Line a baking sheet with parchment paper.
- **MAKE THE BISCUITS:** In the bowl of a food processor, mix the flour with the baking powder and salt to combine. Add the butter and pulse until it's the size of peas. Dump the mixture into a medium bowl, and stir in the cheddar cheese and buttermilk.
- Scoop out 4 mounds of dough (about 3 inches in diameter each) and place them onto the prepared baking sheet. Bake until golden brown on top, 15 to 17 minutes. Cool slightly.
- **WHILE THE BISCUITS BAKE, MAKE THE GRAVY:** Heat the olive oil in a medium sauté pan over high heat. Add the onion, reduce the heat to medium-low and cook, stirring occasionally, until golden, 12 to 15 minutes. Set aside.
- In a medium pot, melt the butter over medium heat. Add the flour and cook, stirring constantly, until the mixture turns light brown, 4 to 6 minutes.
- Bring the half-and-half with the tea to the boil and strain. Now add to the flour mixture, whisking vigorously to combine. Bring the mixture to a simmer and cook until thick, 2 to 3 minutes. Stir in the caramelized onions, then season the gravy with salt and pepper and truffle oil.
- To serve, cut the warm biscuits in half and place on a plate and serve a bowl of gravy next to it.