



LVB's Famous Breakfast Biscuits

Anyone who has been to La Villa Bonita even for a night knows that the breakfast biscuits are simply the best! Chef Ana taught Doña Mari the recipe and from then on she has made it one of LVB best kept secrets, UNTIL NOW!

3 cups all-purpose flour

8 tablespoons cold butter

3 tablespoons baking powder

1 to 2 cups of whole milk with a few drops of lime juice or vinegar

¼ teaspoon baking soda

1 teaspoon salt

Place the flour, baking powder, baking soda, and salt in a bowl and mix with a fork until well integrated. Add the cold butter and break into the mixture with your fingers. The butter should break down to pea size. Add half of the milk until the mixture comes together and is moist. Better to be on the moist side than too dry. If needed add more milk until the mixture comes together and is moist.

Place the dough on a floured table, then using a bit more flour spread the dough pressing with hands. Fold the dough and spread again. Repeat the process 3 or 4 times.

Using a round biscuit cutter (2 inches or so) to make the biscuits. Place on a cookie sheet, making sure not to leave any space in between each biscuit. You can freeze them ahead of time in the cookie sheet and bake them the next day.

Bake at 350 degree F or 180 degrees C for 40 minutes until golden brown.

“This tiny cooking school is a dream for any traveler.”
Vogue Magazine

“Top 10 Mouth-Watering Culinary Tour Around the World.”
Fodor's Travel