

WORLD FOOD & MUSIC CELEBRATION!

Sautéed Grapes with Ricotta Cake and Orange Whip Cream

Chef Holly Evans of Crème Cupcake

Sautéed Grapes Ingredients

1 lb seedless red or black grapes
1 tablespoon olive oil
2 tablespoons brown sugar
1 tablespoon balsamic vinegar
pinch cinnamon
pinch salt
2 tablespoons butter
2 tablespoons all-purpose flour
2 cups milk
1/2 cup grated kefalotyri or romano cheese
salt and pepper to taste

Instructions

Sautee all ingredients over medium heat until juices start to release. Set aside to cool.

Ricotta Cake Ingredients

7 tablespoons soft butter
1/2 cup sugar
3 egg yolks
lemon zest
1/2 cups almond flour
1 3/4 cups ricotta, drained
3 egg whites
1/2 cup sugar

Instructions

1. Heat cast iron pan in 350°F oven while preparing batter. In mixing bowl, cream 1/2 cup sugar and butter until light and fluffy. Gradually add in yolks, scraping down sides of bowl after each addition. Add zest, almond flour and ricotta. Mix until well combined. In a separate bowl, whip egg whites until you get medium/stiff peaks, gradually adding sugar. Fold whipped egg whites into batter.
2. Remove hot cast iron from oven. Generously coat bottom and sides with butter. Pour batter into hot pan, smoothing out the top. Bake at 350° until dark golden brown, 45-60 minutes. Cool 20 minutes. Gently invert onto plate.

Orange Whip Cream Ingredients

1 pint heavy cream
orange zest
2 tablespoons powdered sugar

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Instructions

Whip everything together until peaks form.

Assembly

Top ricotta cake with grapes, allowing juices to run off the side. Serve with orange whipped cream.