

# EASTSIDE

## KITCHEN & BAR

### Ricotta Coffee Mousse with Roasted Apricots and Salted Caramel

#### Ricotta Mousse

3		double shots espresso, cold
5	tsp	gelatin powder
125	g	sugar
4	tsp	instant espresso powder
½	pc	vanilla bean pulp
1000	g	ricotta
1	pinch	salt
750	g	heavy cream, whipped to stiff peak

#### Method:

1. Soak gelatin in coffee for 10 minutes.
2. Heat coffee gelatin mix together with sugar and vanilla until all dissolved.
3. Set aside to cool only slightly, it should still be runny.
4. Combine cooled coffee mixture with ricotta and fold carefully until smooth.
5. Carefully fold whipped cream little by little into ricotta mix.
6. Transfer into sealable container and refrigerate.

#### Salted Caramel

400	g	sugar
170	g	butter, soft
240	g	heavy cream @ room temp
1	tbsp	maldon salt

#### Method:

1. Cook sugar to deep amber (176 C)
2. Add butter all at once.
3. Add cream gradually, until mixed through.
4. Add salt, cool and refrigerate.
5. Adjust viscosity with some water to desired runniness.

#### Roasted Apricots

Apricot quantity to your taste.

#### Method:

1. Cut apricots in quarters to remove pit.
2. Drizzle with some liquid butter, then sprinkle with brown sugar.
3. Bake in 200 C oven for 10 minutes.