

NYBG

TOTALLY TOMATOES RECIPES



GRILLED POUND CAKE WITH AGAVE-TOMATO COMPOTE AND BASIL WHIPPED RICOTTA

Paul Simon, Hudson Garden Grill, NYBG

Yield: 6 Servings

Ingredients

- 1 loaf approximately 1 lb pound cake sliced into 1/2-inch slices
- 2 cups best quality ricotta
- 2 tablespoons heavy whipping cream
- 1 bunch basil sliced finely (try not to bruise)
- 1/2 cup agave syrup plus 2 tablespoons
- 1 lb sweet low-acid grape or cherry tomatoes (Sweet 100, Sun Gold, or Sugar Snack are good varieties)
- 1 vanilla bean split, and seeds scraped out

Instructions

Whipped Ricotta

In a bowl with a hand mixer whip the ricotta, heavy cream, and 2 tablespoons agave until light and fluffy (about 2 minutes). Gently fold in the sliced basil. Reserve.

Agave Tomato Compote

In a medium sauce pan heat 2 tablespoons olive oil, add the whole tomatoes, and cook until they start to burst and give up some liquid. Turn down the heat and add the vanilla and agave syrup. Cook slowly until the mixture is slightly thickened and the tomatoes have broken down (about 20 minutes). Remove the vanilla bean and taste, add salt to taste.

Grilled Pound Cake

Heat a griddle pan on the stove, spray pound cake slices with olive oil spray. Grill each side about 2–3 minutes until lightly toasted.

Place a slice of warm pound cake in the center of each plate, top with a dollop of basil whipped ricotta, top ricotta with tomato compote. Garnish with a few basil leaves.

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