

FRY BREAD SHORTCAKE WITH OLIVE OIL MOUSSE



Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes plus resting time

Yield: 6

Cuisine: Native American

FRY BREAD

- 2 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup warm water
- Séka Hills Extra-Virgin Olive Oil for frying

Instructions

1. In a medium bowl, whisk flour, baking powder and salt. Slowly stir in warm water with a fork. Mix just until the dough comes together and use only as much water as you need for this. Cover with plastic wrap and let rest for 1 to 2 hours. Flour your hands and the working surface. Pull off a piece a little smaller than a golf ball. Roll into a ball, then pat it out to 1/8 to 1/4 inch thick.

2. In a heavy pan, heat 1-2 inches of olive oil to 375 degrees. Fry until the bread is golden brown and puffs up, about 2-3 minutes. Flip halfway through to brown the other side. Remove and put on paper towels to drain.

Notes for Fry Bread

- Add just enough water for the dough to come together, which is usually 1 cup; however, flour contains moisture, so it may be a bit less.
- Stir just until the dough ingredients are combined. Over-mixing can make the fry bread tough.
- Cover and let rest for at least one hour.
- Flour your hands and the working surface.
- Roll the dough into balls and then pat out to 1/8 to 1/4 inch thick.
- Fry 1 or 2 to start, so you have time to adjust the thickness if desired.
- Store leftover fry bread in an airtight container at room temperature for up to 3 days. For best results, reheat in an air fryer.

Prep Time: 5 minutes

Total Time: 20 minutes plus resting time

Yield: 3 cups

OLIVE OIL MOUSSE

- 8 ounces mascarpone cheese, at room temperature
- 2 sheets gelatin
- 1 1/2 ounces granulated sugar
- 1/4 teaspoon salt
- 1/2 cup plus 2 tablespoons milk
- 3 tablespoons Séka Hills Olive Oil
- 2 1/2 ounces egg yolks (by weight)
- 1 cup heavy cream



Instructions

1. Place the mascarpone in a large mixing bowl. Bloom the gelatin sheets by soaking in a shallow bowl covered with cool water. Bring the sugar, salt, milk and olive oil to a simmer on the stovetop.
2. Temper in the egg yolks, return the mixture to the stovetop, and cook until the mixture coats the back of a spoon. Remove the pot from the heat and remove the gelatin from the cool water. Add the gelatin to the pot and whisk to melt the gelatin. Strain the mixture through a fine mesh sieve into a bowl, then place the bowl in an ice bath and chill the mixture to room temperature.
3. In a separate bowl, whip the cream to medium peaks.
4. Using a large rubber spatula, fold about 1/3 of the whipped cream into the mascarpone mixture to lighten it, then gently fold in the remaining whipped cream.

Serving

Keep mousse refrigerated until ready to assemble the desserts. To serve, the mousse can be placed in a piping bag so that it is easy to layer between the fry bread cakes.