

# SUPPER

HOTEL FOOD & DRINK



JOAN ROCA • FORTH – ATLANTA • ADAM REID

SIGNATURE



**Lemon Ricotta Ravioli**  
Agos  
Kimpton Bem

BUDAPEST

At Agos, a vibrant restaurant within the newly-opened Kimpton Bem Budapest, Mediterranean-inspired dishes are complemented by subtle nods to Hungarian culinary tradition.

Emblematic of this approach is the Lemon Ricotta Ravioli, a light and refreshing dessert that combines both familiar and unexpected flavours. Italian-style Cassatelle dough balls – deep-fried to a golden brown – are filled with lemon-flavoured ricotta and served with a citrus gel and yoghurt-honey ice cream. In honour of the locale, there's also a surprising

secret ingredient. “To add a Hungarian twist, I incorporated sweet sour cream, a common ingredient in a well-known national dessert,” explains Frank Nógrádi, Pastry Chef at Agos. “I experimented with the combination and was pleased with the result, it was the first dessert I developed for the menu and it perfectly captures the flavours and presentation I was aiming for.”

The dish is topped with a delicate honey tuile shaped to depict bees on a honeycomb, and garnished with a sprig of lemon verbena.