



## HUG Snack Tartelettes Square 7 cm scallops with fennel foam on sweet vegetables

Recipe from Armin Ludwig, törtchentörtchen, Cologne  
1st prize HUG competition "Tartelettes Phantasia 2010"

Ingredients for 10 Snack Tartelettes Square 7 cm

### Ingredients:

#### Vegetables

450 g sweet potatoes  
250 g fennel  
250 g carrots  
3 shallots  
1 clove of garlic  
cane sugar  
sea salt, pepper  
chives

#### Fennel foam

300 ml water  
2 g fennel  
1 g lecithin

#### Scallops

10 scallops  
olive oil

#### Ham chips

5 slices of cured ham  
olive oil

#### Decoration

Chives



### Preparation:

**Vegetables:** Dice sweet potatoes, fennel and carrots and blanch. Then braise with finely chopped shallots and the clove of garlic in brown sugar until al dente. Season with sea salt and freshly ground black pepper.

**Scallops:** Pan-fry the scallops in hot olive oil for 2 minutes on both sides. Season with salt and pepper. Leave to rest in the pan for 5 minutes.

**Ham chips:** Meanwhile cut the cured ham lengthways into chips and pan-fry until crispy.

**Fennel foam:** Froth up the fennel-flavoured water with lecithin. (Hand blender)

