



DESSERT, FESTIVE MENU

Recipe by Sven Gieseler, Best Western Premier Parkhotel Kronsberg, Hanover
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Caramelised Goats Cheese on a Raspberry and Balsamic Ice Cream with Aloe Vera and Sweet Potato Crisps

Ingredients:

Dessert, festive menu

- 10 Choco Tartelettes
- 260 g Goats cheese
- 2 Punnets of raspberries
- 50 g Cane sugar
- 10 ml Olive oil
- Lemon balm
- 500 g Frying oil/fat
- 100 ml 12-year-old traditional balsamic vinegar
- 10 Sweet potatoes
- 80 g Aloe Vera
- 140 ml Red wine
- 2 Cardamom pods
- 18 g Sugar
- 1 third Tahiti vanilla pod



Dessert, festive menu:

Instructions:

Caramelize the sugar then add the red wine. Add the cardamom, cleaned vanilla pod and raspberries and bring to the boil before straining and adding the balsamic vinegar. Chop the aloe vera finely and blend into the mixture. Fill the Tartelettes. Boil the sweet potatoes till cooked, peel and cut into thin slices. Cut these into triangles then fry at 140°C. Form the goat's cheese into small balls and place in the Tartelettes. Sprinkle the top with cane sugar and scorch. Garnish with the sweet potato crisps and lemon balm.

