



Marriage of raspberries and vanilla couverture

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Winner of the HUG Creative Tartelettes Phantasia 2009 Competition (Qualified category)

Decorations

Chocolate slabs: Spread the couverture on plastic and cut using a template. Create holes using a heated piping tube, allow to set, then detach.

Bows: Spread the couverture on foil using a horn comb, place in a terrine mould to maintain the bow shape, and allow to set, then detach.

Lattice: Use a cornet to create the filigree on baking parchment and use a heated biscuit cutter to cut to shape; allow to set, then detach.

Dark truffle ganache in HUG boat-shaped 'Schiffli' Dessert Tartelettes

Ingredients for 10 servings

100 g	Cream
10 g	Glucose
150 g	Couverture 70%
20 g	Butter



Instructions

Bring the cream and glucose to the boil and add to the chopped couverture; stir until smooth. Add the butter, allow it to melt, mix, and then strain.

Place in 'Schiffli' Tartelettes and set aside to cool. Finally, garnish and arrange as per photo.

Rhubarb sorbet in HUG 'Elegance' Dessert Tartelettes

Ingredients for 10 servings

375 g	Rhubarb
250 g	Water
125 g	Sugar
20 g	Glucose

Instructions

Bring everything to the boil together and place in a Pacojet beaker. Freeze, then process twice. Place in the moulds, freeze then mould into shape. Place in Elegance Tartelettes and decorate with raspberry coulis. Garnish with couverture and mint.

Raspberry coulis

Ingredients for 10 servings

150 g	Raspberries
30 g	Sugar

Bring to boil together, then puree until smooth.

