



Refreshing, light, delicious

Recipe by Martin Kathriner, Cantina Caverna, Lungern
Winner of the HUG Creative Tartelettes Phantasia 2009 Competition (Apprentice category)

HUG 'Schiffli' Dessert Tartelettes

Ingredients:

Recipe for 10 Tartelettes

Pineapple salad

300	g	Pineapple
50	g	Water
50	g	Pineapple juice
80	g	Sugar

Mango yoghurt salad

100	g	Fresh mango
50	g	Water
80	g	Sugar
250	g	Yoghurt
100	g	Cream

Caramel basket

250	g	Sugar
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Instructions:

Bring the water, sugar and pineapple juice to the boil. Peel and cut the pineapple. Put to one side 10 nice-looking pieces to use as pineapple chips. Dice the rest. Add to the syrup. Then allow to cool.

Bring the mango, water and sugar to the boil, blend until smooth and allow to cool. Mix the mango puree with yoghurt and cream and freeze in an ice cream maker.

Melt the sugar and coat a ladle with oil. Once the sugar is fully caramelised, use a spoon to dribble it in fine threads over the ladle to create a basket.

To create the pineapple chips, place the pieces you set aside earlier in the crisping machine and allow to dry.





HUG 'Elegance' Dessert Tartelettes

Ingredients:

Recipe for 10 Tartelettes

Primrose cream

1.5	dl	Primrose syrup
75	g	Yolk of egg
75	g	Sugar
250	g	Mascarpone
250	g	Whipped cream
2		Leaves of gelatine
1		Lemon, rind, juice
		Primroses as garnishing

Strawberry muffins

52	g	Whole egg
135	g	Sugar
4	g	Vanilla sugar
52	g	Full-fat milk
45	g	Sunflower oil
1	g	Lemon rapeseed
110	g	Fresh strawberries
105	g	White flour

Chocolate table

250	g	Felchlin chocolate
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Instructions:

Beat the egg yolk and sugar in a double-boiler. Mix in the mascarpone, primrose syrup, lemon rind and lemon juice. Stir the softened gelatine into the warm mixture until runny, then fold in the whipped cream.

Lightly beat the whole egg. Mix in the milk, sunflower oil and lemon rapeseed. Add the white flour and vanilla sugar to the mixture. Finally, gently fold in the washed, destalked and diced strawberries. Place the mixture into greased timbale moulds and bake at 180 degrees for 14 minutes.

Melt the chocolate. Form a cornet out of greaseproof paper, equip it with a nozzle and fill it to the top with chocolate, then wait approximately one minute. Now allow the chocolate to run out of the nozzle and form the hollow "table leg".

Next, take a circular mould, place greaseproof paper in it and spread the chocolate out on it. Allow both to cool, then fashion a table out of the two parts.

