



DESSERT, FESTIVE MENU

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

Moscato d'Asti Gateau with Cane Sugar Crust and Mango and Chilli Salad

Ingredients:

Dessert, festive menu

- 10 Elegance Tartelettes
- 250 ml Muscat
- 1 Egg yolk
- 20 g Creme fraiche
- 50 g Cane sugar
- 1 Mango
- ½ Bunch of mint
- 1 Chilli pod
- 3 Eggs
- 60 g Sugar
- ½ Lemon
- 110 g Apricot jam
- 10 Shortcrust spoons
- Mini basil



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Instructions:

Coat the Tartelette interiors with strained apricot jam. Mix the wine, the complete eggs, egg yolk, sugar, creme fraiche and lemon juice, then heat to about 50°C, stirring continuously. Strain the mixture through a hair sieve and pour into the Tartelettes, which are then baked in the oven at 120°C for 7-15 minutes until the filling is set.

Now sprinkle with cane sugar and scorch. Peel the mango, dice and mix with the chopped chilli and mini basil. Place the spoons beside the Tartelettes, fill with the mango and chilly salad and garnish with mint.

