



All good things come in threes

Recipe by Thomas Aufdermauer, Landgasthof Puurehuus, Wermatswil
Winner of the HUG Creative Tartelettes Phantasia 2009 Competition (Qualified category)

Potato mousseline

Ingredients for 10 servings

500 g	Potatoes (type C)
1 dl	Milk
30 g	Butter
1 Ts	Whipped cream
	Salt
	Pepper
2	Courgettes
	Garlic
	Fresh herbs
2	Spring onions



Instructions

Puree the potatoes, add the whipped cream and place the mixture in three bowls. Marinate 30 thin slices of courgettes with garlic, salt, pepper and herbs, and then briefly grill.
Blanch the green part of the spring onions and slice into 30 thin strips.

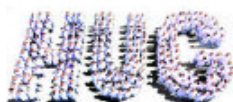
Scallops in HUG Olive and Rosemary Mini Snack Tartelettes

Ingredients for 10 servings

10	Scallops
	Salt
	Pepper
10 g	Green olives
10 g	Black olives
	Olive oil
5	Cherry ramati tomatoes
	Rosemary

Instructions

Season the scallops and grill both sides. Mix the chopped green and black olives and a little olive oil into the first bowl of potato mousseline. Place in the Olive and Rosemary Tartelettes. Top with grilled courgette slices followed by a grilled scallop, and garnish with a fried half cherry tomato, rosemary and a strip of spring onion.





Black tiger prawns in HUG Mini Snack Tartelettes

Ingredients for 10 servings

10 Black tiger prawns
Salt
Pepper
Paprika
Olive oil
Watercress

Instructions

Season the black tiger prawns with salt, pepper and paprika, and fry gently in the olive until translucent. Place the contents of the second bowl of potato mousseline in the Snack Tartelettes. Top with grilled courgette slices and one prawn each. Garnish with watercress and a strip of spring onion.

Tuna in HUG Tomato and Basil Mini Snack Tartelettes

Ingredients for 10 servings

250 g Tuna
Salt
Pepper
1 ts Tomato concentrate
2 Dried tomatoes
Fresh basil
10 Potato crisps (perforated)

Instructions

Cut the tuna into 50 g squares. Season with salt and pepper and lightly fry all over. Mix the third bowl of potato mousseline with the tomato concentrate and chopped dried tomatoes, then place in the Tomato and Basil Tartelettes. Top with grilled courgette strips on which is placed one piece of tuna. Garnish with perforated potato crisps, fresh basil and a strip of spring onion.

Each Tartelette is served with a separate dip:

Basil pesto for HUG Tomato and Basil Mini Snack Tartelettes
Sour cream and herb dip for HUG Olive and Rosemary Mini Snack Tartelettes
Red pepper coulis for Snack Tartelettes

