



Summer dream

Recipe by Martin Kathriner, Cantina Caverna, Lungern

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

Avocado frappé

Ingredients:

Recipe for 10 Tartelettes

- 2 Ripe avocados
- 2 dl Vegetable stock
- 1 dl Milk
- 1 dl Cream
- Salt and pepper
- Tabasco



Instructions:

Peel the avocados, remove the stones and cut into pieces. Add the cold vegetable stock, milk and cream and blend until smooth. If required add more milk or stock, then season with salt, pepper and Tabasco to taste.

Ratatouille

Ingredients:

Recipe for 10 Tartelettes

- 20 g Olive oil
- 30 g Onions
- 5 g Garlic
- 50 g Red peppers
- 50 g Yellow peppers
- 50 g Aubergines
- 50 g Courgettes
- 40 g Chopped tomatoes
- Salt and pepper
- 5 g Tomato puree
- 1 dl White wine
- Basil, marjoram

Instructions:

Chop the onions and garlic. Clean, prepare and brunoise the peppers, aubergines and courgettes. Wash, shake and chop the basil and marjoram.





Gently fry the onions, garlic, peppers, aubergines and courgettes in olive oil. Add the tomato puree and deglaze with white wine. Season well with salt and pepper. Finally add the chopped herbs and allow to cool. The ratatouille should have a good bite to it.

Porcini foam

Ingredients:

Recipe for 10 Tartelettes

185	g	Porcini mushrooms
20	g	Butter
30	g	Onions
200	g	QuimiQ cream base
1	dl	Cream
		Salt and pepper

Instructions:

Dice the porcini and fry gently in butter with the chopped onions. Stir the QuimiQ cream base with a whisk until smooth. Add the cream to the porcini, mix well, and then add to the QuimiQ. Season well with salt and pepper. Place the mixture in the whipped cream maker and chill. Insert the gas cartridge.

Garnish

Ingredients:

Recipe for 10 Tartelettes

5		Brik pastry sheets
20	g	Butter
0.5	g	Saffron
		Salt

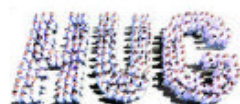
5 sticks Spaghetti

3 Cherry tomatoes

Instructions:

Coat the brik pastry with melted butter and saffron, then cut in half. Roll around a circular mould lined with baking paper and bake for five minutes at 160 degrees Celsius.

Bake the spaghetti at 160 degrees Celsius until brown. Slice the cherry tomatoes and place in the crisp maker.





Whitefish (*Coregonus*) mousse

Ingredients:

Recipe for 10 Tartelettes

- 150 g Whitefish (*Coregonus*), hot-smoked
- 20 g Onions
- 1 cl Single cream
- 100 g Whipped cream
- 2 Gelatine leaves
- Salt and pepper
- Onion sprouts as garnishing

Instructions:

Skin and dice the smoked fish. Put to one side 10 nice-looking pieces for garnishing. Briefly heat up the diced fish with the onion and single cream, and then mix together. Dissolve the gelatine and stir into the mixture. Fold in the whipped cream and season with salt and pepper to taste. Set aside to cool.

Cucumber jacket

Ingredients:

Recipe for 10 Tartelettes

- 1 Cucumber
- 50 g Leeks
- 10 Wine glasses
- Smoker

Instructions:

Cut the cucumber in two and slice using a slicer.
Cut the leek into very thin slices and briefly blanch in salty water.

For the light smoke, lift the wine glass and inject smoke into it using the smoker.





Salmon roulade

Ingredients:

Recipe for 10 Tartelettes

- 200 g Smoked salmon
- 150 g Cantadou
- 10 Green asparagus spears
- 40 g Black olives
- Lettuce leaves as garnishing

Instructions:

Prepare the asparagus and blanch in salt water.

Divide the smoked salmon into ten small portions. Place an asparagus spear on each of the pieces of salmon, allowing the tip to poke out of the top. Place the Cantadou in a piping bag. Pipe the cantadou left, right and on top of the asparagus. Roll the salmon tight around it and chill for a short while. Quarter the olives.

