



Duo of lamb fillet and chanterelles

Recipe by Annette Gerber, Restaurant Waldheim, Bern
Winner HUG creative competition "Tartelettes-Phantasia 2010" in the "Skilled" category

Shot glasses

Recipe for 10 HUG Mini Universal Tartelettes 3.8 cm square

Chanterelle mousse:

10 g butter
50 g shallots, chopped
200 g chanterelles
60 ml white wine
50 ml vegetable stock
1 leaf gelatine, soaked
150 ml whipped cream
10 g herbs, chopped
salt, pepper, cayenne

Aspic:

30 g flat-leaf parsley
5 g thyme
100 g water
100 g olive oil
1 g sea salt
1.5 leaf gelatine, soaked

Pumpkin and cream cheese sandwich:

150 g pumpkin
100 g cream cheese (e.g. Philadelphia)
salt and pepper
20 g frisée, washed and torn
20 ml white Balsamic vinaigrette
20 g pumpkin seeds for decoration

Mushroom bonbon:

50 g filo pastry, rolled out
20 g butter, melted
100 g chanterelles
50 g cream cheese (e.g. Philadelphia)
salt and pepper
5 g chopped herbs



Directions:

For the mouse, sweat the shallots in butter, cut the chanterelles up small and sweat with the shallots. Deglaze with white wine and vegetable stock and reduce by half, dissolve gelatine in the stock and leave to cool. Fold in the whipped cream, season and pour into the shot glasses. Keep cool.

For the aspic, boil the water with the sea salt, briefly blanch the herbs and mix with the liquid. Slowly mix in the olive oil. Mix in the gelatine, sieve and season. Infuse the mousse with the aspic.

For the pumpkin sandwich, chop the pumpkin into 2x1 cm and 2mm thick rectangles and cook in salted water until soft. Beat the cream cheese, season and arrange into a mille feuille.

For the mushroom bonbon, sweat the chanterelles briefly and mix with the cream cheese. Spread the filo pastry with melted butter, fill with the mushrooms and fold into bonbons. Bake at 200°C until golden.

Dress a little frisée with Balsamic vinaigrette and put into the HUG Universal Tartelette Square, arrange the sandwich and mushroom bonbon on top. Decorate with pumpkin seeds.





Lamb on Balsamic lentils

Recipe for 10 HUG Mini Universal Tartelettes 3.8 cm round

Lamb:

300 g lamb fillet
50 g smoked bacon
salt and pepper
10 ml peanut oil

Lentils:

50 g brown lentils
50 g Beluga lentils
20 g butter
30 g shallots, chopped
100 g vegetable brunoise, blanched
30 ml Balsamic reduction
salt and pepper
10 g herbs, chopped

Garnish:

30 g bacon, smoked
10 g thyme
10 flowers

Directions:

Dice lamb fillet, roll up in bacon and pan-fry in peanut oil until pink.
Cook the lentils separately until soft. Sweat the shallots and vegetable brunoise in butter, add lentils, deglaze with Balsamic, season with salt, pepper and herbs. For the bacon chips, cut the bacon thinly and bake the chips in the oven at 180 °C.
Fill HUG Tartelettes Round with lentils and arrange the lamb with the bacon chips, the flowers and the thyme on top.

