




HUG Universal Tartelettes with Curry Mousse and Dates

An exclusive HUG aperitif idea – created together with 

Recipe for approx. 50 to 60 HUG Mini Universal Tartelettes (round, square and boat-shaped)

Ingredients

20 g	Butter
	Curry powder, to taste
1 pinch	Sugar
250 g	Cantadou nature
150 g	Half-fat quark
150 ml	Cream
	Salt and freshly-ground pepper
	Dates for garnishing



Method:

Heat the butter, add the curry powder, sugar and Cantadou and let it melt. When the mixture has cooled slightly, stir in the quark and fold in the stiffly-whipped cream. Season with salt and pepper and leave in a cool place for at least 2 –3 hours. Using a forcing bag, pipe the mixture into the Tartelettes and garnish with strips of date.

Variation: Instead of garnishing with dates, try garnishing with toasted almond flakes or pieces of tinned pineapple.

