

HUG Cheese Tarts with a Grape and Sweetcorn Salad

An exclusive HUG main course / snack – specially created by top chef Oskar Marti, Restaurant Moospinte, Münchenbuchsee

Recipe for 4 HUG Cheese Tartlets (serves four)

Ingredients

Salad:

- 4 Nasturtium leaves
- 120 g Black and white grapes
- 120 g Sweetcorn
- 1 dl French dressing with
- 1 tbsp Chopped parsley

Garnish:

- 4 Nasturtium flowers
- 4 Cheese melts
(-> Drop 1 tbsp grated hard cheese per person in a non-stick pan and heat gently until the cheese starts to melt and form a “biscuit”)



Method:

Bake the cheese tartlets in an oven set at 220°C for 10 minutes.
Lay the grapes and corn salad on a nasturtium leaf and garnish with the nasturtium flowers and cheese melts.