



HUG Spinach Mini Pizzettas garnished with an Autumn Salad

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

Recipe for 8 HUG Spinach Mini Pizzettas (serves four)

Ingredients

Salad:

Radicchio, corn salad, curly endive or Lollo
(according to availability)

Garnish:

1 tbsp Cranberry sauce (out of a jar)
1 tbsp Blackberries, frozen or fresh
Nuts and seeds (hazelnuts, sunflower seeds, pumpkin seeds, walnuts)
Marigold flowers, fresh or dried
1 tbsp Horn of plenty mushrooms, chopped

Salad

dressing:

2 tbsp Wine vinegar
4 tbsp Hazelnut oil
Salt, pepper
1 tbsp Double cream

Mix all the dressing ingredients together and drizzle over the salad



Method:

Bake the Mini Pizzettas in an oven set at 220°C for 10 Minutes.
Arrange the salad on the plate and drizzle the dressing over the salad.

