



HUG Universal Tartelettes with Leek and Mustard Filling

An exclusive HUG aperitif idea – created together with



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

Ingredients

250 g Leek
200 g Cantadou with herbs
1 – 2 tbsp Coarse mustard
3 tbsp Sour cream
Salt and freshly-milled
pepper



Method:

Clean and trim the leeks, cut into small pieces and cook in salted water until soft. Drain and mix them with the Cantadou, mustard and sour cream. Mix everything together well and season with salt and pepper. Fill the Tartelettes with the mixture and bake an oven set at approx. 180° C for 10 - 15 minutes. Serve slightly above room temperature.

Variation: You can vary the flavour by using different types of mustard.

