



HUG "Spring Awakening" Puff Pastry Vol-au-vents

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

Recipe for 4 servings using 7.5 cm HUG Standard Vol-au-vents

Ingredients

4	Standard vol-au-vents
300 g	Blanched spinach leaves
30 g	Butter
6	Ramsons leaves cut into strips
	Salt, pepper, nutmeg
4	Fresh eggs
	Water with a little salt and a dash of vinegar
200 ml	Mornay sauce
8 g	Butter
10 g	Flour
150 ml	Milk
50 ml	Cream
50 g	Grated cheese
8 x 50 g	Country ham
8	Ramsons leaves
	Garnish: chervil and daisies



Method:

Warm the vol-au-vents briefly in the oven. Gently cook the spinach leaves in the butter and add the ramsons, salt, pepper and nutmeg to taste.

Poach the eggs individually in the water with the salt and vinegar for four minutes. Share the spinach between the puff pastry vol-au-vents. Quickly grill the country ham, and serve; place the egg on top of the spinach, coat with the Mornay sauce and, if wished, place under a hot grill for a moment.

Garnish with ramsons leaves, chervil and daisies.

Mornay sauce:

Melt the butter in a pan, add the flour and stir together until smooth, add the cold milk and cream and simmer for about 10 minutes; stir in the grated cheese before using.

