



HUG flat Swiss Bricelet wafers with strawberry and lime sorbet on rhubarb and strawberries

An exclusive HUG dessert – in collaboration with Lusso Foods



Recipe serves 10 persons with HUG flat Swiss Bricelet wafers

Ingredients

- 1 scoop strawberry sorbet
- 1 scoop lime sorbet
- 500g rhubarb cut into pieces
- 100g caster sugar
- 2 tsp. lemon juice
- 200g rhubarb, sliced
- 500g strawberries, sliced
- peppermint, fresh



Preparation:

Bring the frozen pieces of rhubarb to the boil with the sugar and lemon juice and simmer for about 5 minutes. Slice the fresh rhubarb finely and allow it to simmer in a little rhubarb juice. Arrange the HUG flat Swiss Bricelet wafers on a scoop of lime sorbet and the sliced strawberries. Place a scoop of strawberry sorbet on the plate and garnish with the sprigs of peppermint. Decorate with the pieces of rhubarb and the thin slices of rhubarb.

