



HUG Choco dessert tartlettes filled with white mocha mousse

Recipe for approximately 40 HUG Choco dessert tartlettes 6 cm

Ingredients

1.25 dl	Cream
50 g	Mocha beans
1	Yolk
1	Egg
20 g	Vanilla sugar
2 leaves	Gelatine
180 g	White couverture
20 g	Cognac
3 dl	Whipped cream



Decorate to taste with cream
and chocolate mocha beans

Cooking instructions:

Bring 1.25 dl cream to the boil with the mocha beans. Leave to stand for around 10 minutes before straining.

Beat the yolk, egg and vanilla sugar while warm, and then while cold, before carefully folding into the mocha cream.

Soak the gelatine in cold water.

Gently heat the white couverture in a double boiler (or bowl in hot water) and blend into the egg mix. Squeeze the gelatine dry and heat in a small amount of cognac before also adding to the egg mix. Fold in the stiff whipped cream and use the final mixture to fill the Choco dessert tartlettes.

Leave the Choco dessert tartlettes to cool for at least 1 hour. Decorate with whipped cream and chocolate mocha beans before serving.

