



HUG choux pastries filled with mandarin mousse and nuts

An exclusive HUG dessert – specially created by top chef Oskar Marti, Restaurant Moospinte, Münchenbuchsee

Recipe for 4 large all-butter HUG choux pastries Ø 7.5 cm

Ingredients

Mousse:

125 g mandarin juice
75 g sugar
2 egg yolks
2 sheets gelatine
75 g mandarin or orange
yoghurt
225 g whipped cream

Spun sugar:

200 g sugar
1 tbsp. glucose
50 g water
30 g pistachios, chopped
30 g nuts, chopped



Preparation:

Mousse: Beat the mandarin juice, sugar and egg yolks first over a hot bain-marie and then over a cold bain-marie. Dissolve the gelatine in cold water, squeeze out any excess water and add it to the mixture. Wait until the mixture has just started to solidify and then fold in the mandarin yoghurt and the whipped cream. Leave the mixture to chill in a bowl for about 2-3 hours.

Fill the mousse into a piping bag with a single hole nozzle. Use this to fill the choux pastries from the bottom up.

Spun sugar: Place the sugar, glucose and water in a pan and heat the mixture until it turns a light caramel colour. Dip the top of the filled choux pastries in the caramel and build a pyramid on a platter so that the choux pastries stick together. Allow the remaining caramel to cool down a little. Dip a fork into the caramel and pull thin strands over the choux pyramid. Finally, sprinkle the pyramid with nuts.

Tip: The choux pyramid looks even more beautiful if you use choux pastries for 8 to 12 people. You can serve this with a mandarin salad. A wonderful dessert for Christmas.

