



HUG Choux pastry with morel filling and asparagus

An exclusive HUG starter – specially created by top-class chef Oskar Marti, Restaurant Moospinte, Münchenbuchsee

Recipe for approx. 10 HUG Choux pastries 7,5 cm

Ingredients:

15 white asparagus spears; cooked
Fresh herbs

Morel mousse:

150 g fresh morels; cleaned, washed and sliced
1 large shallots, finely chopped
30 g butter
20 g flour
A dash of Cognac
½ dl roast meat juices
2 dl milk
3 sheets of gelatine, softened in cold water
2 dl whipped cream
1 Tbsp. wild garlic paste
Salt, pepper



Preparation:

Briefly sauté the shallots and morels in butter in a pan, lightly dust with flour, add the cognac and meat juices, bring to the boil and cook with the milk for approx. 5 minutes. Finely blend everything in a mixer. Add the well-drained gelatine, the wild garlic paste and the salt and pepper to the mixture whilst it is still warm. Cool to room temperature and then fold in the whipped cream. Put into a suitable bowl and leave to cool for approx. 3-4 hours in the refrigerator.

Shortly before serving cut open the choux pastries. Cut the asparagus tips into 4 cm long pieces and halve lengthways. Cut the remaining asparagus into thin slices and put into the pastries. Cut small shell-shapes out of the morel mousse using a tablespoon dipped into hot water. Put into the pastries and decorate with the asparagus tips. If desired, decorate with fresh herbs.

