



HUG "Melba" Dessert Tartelettes

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

Recipe for 4 HUG 9cm Dessert Tartelettes / HUG 9cm Dessert Tartelettes
with a dark chocolate coating

Ingredients

4	9cm Dessert Tartelettes /
	9cm Dessert Tartelettes with dark chocolate coating
50 g	Dark chocolate, melted
4	Scoops of vanilla ice cream
200 g	Raspberries
2 tbsp.	Raspberry syrup
1 pinch	Potato starch
1 tbsp.	Raspberry schnapps
4 1/2	Bottled peaches
To garnish:	Pistachios, almond flakes and mint leaves



Method:

Brush the tartelettes with the melted chocolate and leave to cool or use 9cm Dessert Tartelettes with dark chocolate coating.

Heat the raspberries in the raspberry syrup, mix the raspberry schnapps and potato starch together and stir in to the raspberries; let it thicken slightly and then cool immediately.

Then arrange the ice cream in the Tartelettes and cover with raspberries; garnish with the sliced bottled peaches. Decorate with the pistachios, almond flakes and mint leaves.

Tip:

More half peaches and raspberries can be served separately. Decorate with whipped cream, according to taste.

