



HUG Dessert Tartelettes with a Dried Pear Mousse

To accompany cheese shavings, blue cheese or cream cheese

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

Recipe for approx. 4 HUG Dessert Tartelettes 6cm

Ingredients

100 g	Dried pears, finely chopped
200 g	Mascarpone cheese
20 g	Icing sugar
1 dl	Cream, whipped



Method:

Finely chop the dried pears. Stir the mascarpone and icing sugar together until smooth. Fold in the finely chopped dried pear and then fold in the whipped cream. Place the mixture in the tartelette bases.

Decorate with a few roasted hazelnuts and walnuts.

