



HUG Dessert Tartelettes with gratinéed fruit

Recipe for HUG Dessert Tartelettes (9 cm)

Ingredients

Pineapple

Mango

Kiwi

Oranges

or other exotic and/or local fruits
and berries (depending on
season)

Sugar

Cream and egg yolk

(ratio: 1 egg yolk to 0.75 dl cream)

1 Untreated lemon

Icing sugar



Preparation

Peel the fruit and cut into decorative slices. Peel the oranges and filet. Fruit can be warmed slightly if desired.

Whip the cream until stiff and add the egg yolk. Grate the lemon peel and add to the cream. Fill the Dessert Tartelettes with the fruit. If necessary, add a little sugar. Lightly cover the fruit with the cream and egg mixture. Immediately place under the grill or in the oven with a high top heat to brown. Sprinkle with icing sugar and serve warm.

