



HUG dessert tartlets with stewed apple and ginger and apple syrup

Recipe for about 15 HUG dessert tartlets 6 cm

Ingredients

400 g apples, peeled
2 tbsp. lemon juice
5 tbsp. beetroot juice
50 g sugar
4 sheets gelatine
150 g whipped cream

Syrup:

200 g apple juice
2 tbsp. beetroot juice
1 piece ginger, finely grated
50 g sugar



Preparation:

Stew the apples with the lemon juice, the beetroot juice and the sugar until they are soft and then purée them. Soften the gelatine in cold water and then squeeze out any excess water. Add the puréed apples and stir until the gelatine dissolves. Allow the mixture to set in the fridge. Stir the apple mixture and fold in the cream. Use a star nozzle to pipe the apple mixture into the tartlets and then leave to chill in the fridge. Bring all the ingredients for the syrup to the boil and simmer for 5-10 minutes. Press through a sieve and allow to cool. Place the tartlets on a plate and garnish with a little whipped cream and the syrup.

Variation:

Use lemon balm, peppermint or a piece of lemon peel instead of ginger. The apples can also be replaced with pears.

