



HUG Dessert Tartlettes with Cream and Prunes

Recipe for approx. 28 7 cm HUG Dessert Tartlettes or 7 cm HUG Sablé Tartlettes

Ingredients

50 g White flour
550 ml Cream
100 g Eggs (2)
50 g Sugar
1 pinch Salt
150 g Prunes
Cinnamon sugar to taste



Method

Pour the cream in a bowl and stir in the flour until smooth. Add the eggs, sugar and salt and mix well. Pour this mixture in the Tartlettes to come to just below the top. Finely chop the prunes and share between the Tartlettes.

Baking:

Bake the Tartlettes at about 200° C for approx. 10 – 12 minutes.
Before serving, sprinkle with cinnamon sugar to taste.

