



Fantasia Tartelettes

Recipe by Monika Reichlin, Gasthaus Kaiserstock, Riemenstalden.
Winner of the HUG Creative "Dessert Fantasies" Competition 2007 ("Apprentice" category).

Cheeky Fruit Tartelettes

Recipe for approx. 10 HUG Dessert Tartelettes 3.8 cm.

Ingredients:

Meringuage with Blackcurrants

- 20 g Egg white
- 40 g Sugar
- 50 g Blackcurrants

Apple Mousse

- 65 g Whipped cream
- 50 g Green apple syrup
- 1/2 sheet Gelatine
- 30 g Egg white



Meringuage with Blackcurrants

Preparation:

Lightly beat the egg white with one third of the sugar until stiff. Now add another third and beat vigorously until very stiff. Next, blend in the remaining sugar (this time as icing sugar). Mix with the blackcurrants and fill the tartelettes.

Apple Mousse

Preparation:

Soften the gelatine in cold water.

Warm the green apple syrup and dissolve the gelatine in it. Pour into a bowl and allow to cool in ice water. Stir, then mix in the whipped cream. Lastly, beat the egg white and carefully fold it into the mixture.





Decoration

10 Raspberries

10 Apple slice

10 Blueberries

Apricot jelly

10 Chocolate decorations

10 Vanilla sticks

Whipped cream





Refreshing Spring Dream

Recipe for approx. 10 HUG Dessert Tartelettes 3.8 cm.

Rhabarberkompott

150 g Rhabarber
80 g Zucker
1 MS Zimt
1/2 Blatt Gelatine

Erdbeerparfait

30 g Eiweiss
32 g Zucker
40 g Erdbeeren
4 g Zitronensaft
80 g Rahm, geschlagen

Rhubarb Compote

Preparation:

Soften the gelatine in cold water.

Prepare the rhubarb and cut into pieces of equal length. Gently cook the rhubarb with the sugar and cinnamon, keeping the pieces whole. Allow to cool, dissolving the gelatine in it while still warm. Half-fill the Elegance tartelettes with the compote.

Strawberry Parfait

Preparation:

Prepare the strawberries then puree them in a blender. Whisk the egg white and sugar until stiff. Using a whisk or spatula, gently mix the cream, strawberry puree and lemon juice together in a bowl. Gently fold the whipped cream into the mixture. Place the parfait into tall, narrow moulds (diameter approx. 2 cm) and pop into the freezer.





Lime & Basil Sorbet

1 Lime
180 g Sugar syrup
2 dl Water
1 dst. sp Binding agent powder
5 g Coffee cream
1 Cinnamon stick
1 Clove
100 g Basil leaves (washed)

Decoration

10 Strawberry slices
10 Chocolate decorations
Apricot jelly
Whipped cream

Lime & Basil Sorbet

Preparation:

Cut some rind off the lime then squeeze the lime. Place the rind, lime juice, sugar syrup, water, binding agent (mixed with a little sugar) and coffee cream in a pan and bring to the boil.

Decant into a bowl and add the cinnamon stick and clove. Allow to cool, remove the cinnamon and clove, add the basil leaves then puree the mixture in a blender. Place in an ice cream maker and freeze.

