



## HUG Dessert Tartlettes with vanilla cream and wild berries

Recipe created by Mr. Harald Kammermeier, Hotel Schweizerhof in CH-6002 Lucerne.

Recipe for approx. 80 HUG Dessert Tartlettes 9cm

### Ingredients:

600 ml	Milk
1 pod	Vanilla
150 g	Sugar
120 g	Crème powder
400 ml	Milk
100 g	Whipping cream



### Cooking instructions:

Add the vanilla pod and sugar to the milk and bring to the boil.  
Mix the cold milk with the crème powder. Add some of the hot mixture to the crème powder/milk mix and stir until smooth. Put the resulting mixture back into the hot milk and bring once again to the boil. Cover the crème with cling-film (straight onto the crème to stop skin forming). Leave to cool in the refrigerator.  
Once cool, beat the crème briefly, folding in the whipped cream.

Use a decorating bag with a fine cone to transfer the crème into the tartlettes.

Decorate with wild berries, pistachios, chocolate decorations and fresh mint leaves.

