



HUG Dessert Tartlettes square / Elegance with white mocha mousse

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

Recipe for approx. 80 HUG Dessert Tartlettes square 5 x 5 cm or Dessert Tartlettes Elegance 5,6 cm

Ingredients:

White mocha mousse:

125 ml	Cream
50 g	Mocha beans
1	Yolk
1	Egg
	Vanilla sugar
2 leaves	Gelatine
	Cognac
180 g	White couverture
300 g	Whipped cream



Cooking instructions:

Bring the cream and mocha beans to the boil, simmer then strain. Beat the warmed/cool egg yolk, egg and vanilla sugar before mixing in with the cream and mocha beans. Soak the gelatine in cold water, rinse and heat gently in a bowl in hot water until melted. Mix the gelatine with the cognac and fold into the egg mixture. Melt the white couverture, stir into the egg mixture and mix. Add the whipped cream and fold in.

Leave the mousse to stand for around 6 hours.

Place the mousse into the tartlettes and decorate with chocolate mocha beans or ornamental chocolate dressing.