



HUG Elegance dessert tartlettes filled with plum and cinnamon crème

Recipe for approx. 40 HUG Elegance Dessert Tartlettes 5.6 cm

Ingredients

1.8 dl	Water
160 g	Prunes (stoneless)
70 g	Sugar
2 large pinches	Cinnamon powder
90 g	Hazelnuts
300 g	Mascarpone cheese
180 g	Low-fat curd cheese
40 g	Sugar
8 g	Vanilla sugar
2 large pinches	Cinnamon powder
2 dl	Full-fat cream



Decorated to taste with
caramelised sliced
almonds or walnuts

Cooking instructions:

Add the prunes, sugar and cinnamon powder to the water and bring to the boil. Leave on the hotplate for at least 5 minutes. Drain off the prunes and chill both the resulting syrup and prunes.

Chop the hazelnuts into large pieces and brown in a frying pan.

Add the mascarpone to the low-fat curd cheese, sugar and vanilla sugar and mix in 1.3dl of the prune-cinnamon syrup. Chop the chilled prunes into small pieces and add to the mix together with the roasted hazelnuts. Whip the full-fat cream until stiff and gently fold into the crème. Leave to chill for at least 2 hours.

Use a small spoon or decorating bag with a cone to transfer the crème into the tartlettes. Decorate to taste with caramelised sliced almonds or walnuts.

Alternative:

Instead of hazelnuts the finished tartlettes can also be decorated with chopped spiced biscuits.

