



HUG Elegance Dessert Tartlettes with yogurt mousse and Morello cherries

Recipe for 25 HUG Elegance Dessert Tartlettes 5.6 cm

Ingredients

Cherry compote

200 g	Morello (sour) cherries
50 g	Sugar
200 ml	Red wine
1 tablespoon	Kirsch
1 tablespoon	Corn flour

Yogurt mousse

4 leaves	Gelatine
3	Sweet limes
5 tablespoons	Icing sugar
250 g	Plain full-fat yogurt
250 ml	Full-fat cream



Cooking instructions:

Cherry compote:

Wash the cherries and remove the stones. Heat the sugar in a pan until it caramelises. Add the red wine and kirsch. Boil for 1 minute until the sugar has completely dissolved. Add the cherries, bring briefly to the boil, gently mixing in the corn flour until blended. Allow to simmer for 1 minute then remove from heat.

Soak the gelatine to be used in the mousse in cold water. Finely grate the peel of one of the limes. Squeeze out all the limes. Sieve the icing sugar. Mix in 2/3rd of the grated peel, 4 tablespoons of lime juice and the icing sugar with the yogurt. Beat the cream until stiff. Rinse off the gelatine and heat at a moderate temperature while still wet. Add to the yogurt mix as soon as possible. Leave to cool for approx. 10 minutes until the mixture starts to set. Carefully fold in the cream. Inject the yogurt mousse into the tartlettes using a decorating bag. Stand the filled tartlettes to chill for approx. 3 hours. Decorate with the cherry compote and grated lime peel. Serve.

Alternative:

If fresh Morello (sour) cherries are out of season use cherry compote from a can or jar.

