



HUG dessert tartlets with gingerbread mousse

Recipe for about 24 HUG dessert / shortcrust tartlets Ø 7 cm

Ingredients

100 g granulated sugar
125 g egg white
125 g white couverture
chocolate
25 g honey
1 tsp ground cinnamon
1 tsp ground aniseed
1 pinch ground nutmeg
1 pinch ground cloves
1 pinch ground ginger
250 g whipped cream



Decoration:

dried apples, chopped
grapes, deseeded

Preparation:

Beat the sugar and egg white until the mixture is stiff. Melt the white couverture chocolate in a bain-marie and slowly add it to the beaten egg white mixture. Mix the spices and stir them into the mixture with the honey. Fold in the whipped cream at the end. Use a star nozzle to pipe the gingerbread mousse into the tartlets and leave to chill in the fridge.

Garnish with the chopped apples and the halved grapes before serving.

