



HUG dessert tartlets with marbled mousse au chocolat

An exclusive HUG dessert – especially created by Trüffel GmbH, Wiesbaden

Recipe for HUG dessert tartlets Ø 3.8 cm

Ingredients

White mousse:

40 g sugar
40 g egg white
60 g white couverture
chocolate
125 g whipped cream

Dark mousse:

85 g vanilla couverture
chocolate
20 g cream
25 g egg white
15 g sugar
85 g whipped cream

Decoration:

lemon zest
lime zest
small chocolate rolls



Preparation:

White mousse: Beat the sugar and egg white until the mixture is stiff. Melt the white couverture chocolate in a bain-marie and fold it into the beaten egg white mixture. Whip the cream and fold it into the mixture.

Dark mousse: Melt the vanilla couverture chocolate in a bain-marie. Mix the liquid cream with the egg yolk. Beat the sugar and egg white until the mixture is stiff, mix the melted couverture chocolate with the egg and cream mixture and fold it into the beaten egg white mixture. Fold the whipped cream into the mixture.

Then combine both mousses and fill the tartlets using a piping bag with a star nozzle. Use the zester to make lemon and lime strips. Garnish the tartlets with the lemon and lime zest and a small chocolate roll.

