



## HUG tartelettes dessert with "red strawberry pearls"

Recipe created by Jérôme Schenk, "Le Lucus" baker's and confectioner's, 1950 Sion → 4<sup>th</sup> place in the 1st HUG "Fantasy desserts" Creativity Contest (2004), in the "Qualified" category

Recipe for approx. 10 HUG Dessert Tartelettes, 3.8cm

### Ingredients:

#### Strawberry mousse

25 g	Strawberries, puréed
2 g	Lemon juice (such as limonina)
2 g	Kirsch
1 leaf	Gelatine
8 g	Meringue à l'italienne
25 g	Cream, whipped

#### Meringue à l'italienne (larger portions)

60 g	Egg white
20 g	Sugar
140 g	Sugar
50 g	Water



### Cooking instructions:

#### Meringue à l'italienne:

Whip the egg white and smaller portion of sugar until light and fluffy. Meanwhile boil the remaining sugar in water at 120°C (96°R). Allow the boiled syrup to gradually trickle (in thin stripes) into the egg white mixture by running the mixer on minimum speed and pouring the syrup into the middle – the aim is to prevent sugar clumping around the edges. Keep whipping until the mixture has cooled.

Blend the lemon juice and kirsch into the strawberry purée. Soak the gelatine in cold water, rinse and melt in a pan at low temperature. Add a touch of strawberry purée and heat until warm to the touch before folding in the whole gelatine mixture with the remaining strawberry purée.

Fold the strawberry purée into the meringue base before whipping the cream and folding this in too.

Pour the mixture into 10 round 3.8cm HUG Dessert Tartelettes. Leave to stand until the mousse is fully absorbed before coating in a reddish glaze.

#### Decoration:

Lightly roast small, thinly sliced almonds in an oven. Allow to cool. Place the almond slices in a circle on each tartelette before crowning the complete strawberry pearl with a pistachio.

