



Exotic Fantasy

Recipe by Monika Reichlin, Gasthaus Kaiserstock, Riemenstalden.
Winner of the HUG Creative “Dessert Fantasies” Competition 2007 (“Apprentice” category).

Recipe for approx. 10 HUG Royal Dessert Tartelettes 5 cm

Ingredients:

White Chocolate Mousse

- 1 Egg white
- 1 Egg yolk
- 80 g White couverture
- 5 g Egg liqueur
- 170 g Whipped cream

Dark chocolate mousse

- 1 Egg white
- 1 Egg yolk
- 80 g Dark couverture
- 5 g Rum
- 170 g Whipped cream



White Chocolate Mousse

Preparation:

Melt the white couverture, add the egg yolk and egg liqueur then mix together. Fold in the whipped cream. Beat the egg white and gently fold it into the mixture. Spoon into the chocolate moulds and store in a cool place.





Dark Chocolate Mousse

Preparation:

Melt the white couverture, add the egg yolk and rum then mix together. Fold in the whipped cream. Beat the egg white and gently fold it into the mixture. Spoon into the chocolate moulds and store in a cool place. Fill the tartelettes with the chocolate mousse.

Crème Brûlée with Physalis

33 g	Sugar
20 g	Water
78 g	Milk
13 g	Sugar
3 g	Powdered cream, vanilla
13 g	Egg yolk
20 g	Milk
78 g	Whipped cream
5	Physalis pulp

Banana & Coconut Milkshake

1 dl	Milk
1 dl	Coconut milk
50 g	Vanilla ice cream
50 g	Bananas

Crème Brûlée with Physalis

Preparation:

Caramelize the 33 g of sugar until dark then add the 20 g of water to dissolve it. Add the 78 g of milk and bring to the boil. Mix together the 13 g of sugar, powdered cream, egg yolk, physalis pulp and the 20 g of milk in a bowl.

Now add the hot caramel milk mixture while stirring continuously. Pour back into the saucepan and bring to the boil, stirring continuously. Pass the cream mixture through a fine-mesh strainer into a bowl and immediately cool in ice water while stirring. When cold, stir in the whipped cream. Place in the moulds.





Orange Fruit Sauce

60 g Orange juice
20 g Sugar, agar-agar

Decoration

10 Orange chips
40 Mango slices
(marinated in a little lemon juice and icing sugar)
10 Physalis
20 Coconut strips
10 Chocolate decorations
Scrivosa writing chocolate
Cream

Orange Fruit Sauce

Preparation:

Mix the orange juice and the sugar and thicken using the agar-agar powder.

