



HUG Dessert Tartlettes boat-shaped with coconut mousse and exotic fruits

Recipe created by Mr. Harald Kammermeier, Hotel Schweizerhof in CH-6002 Lucerne.

Recipe for approx. 50 HUG Dessert Tartlettes boat-shaped 10cm

Ingredients:

Coconut mousse:

1	Egg
1	Yolk
20 g	Vanilla sugar
180 g	White couverture
2 leaves	Gelatine
40 ml	Batida de Coco
200 g	Unsweetened coconut purée
300 g	Whipped cream



Cooking instructions:

Beat the warmed/cool egg yolk, egg and vanilla sugar. Melt the white couverture and stir into the egg mixture. Soak the gelatine in cold water, rinse and heat gently with the Batida de Coco until melted. Immediately fold into the egg mixture. Strain the coconut purée and fold in. Add the cream and stir.

Leave the coconut mousse to stand for around 6 hours.

Add the mousse to the Dessert Tartlettes, brushing flat before decorating with a variety of exotic fruits and roasted coconut flakes.

If consuming with kiwi or pineapple, serve immediately.

