



HUG Meringue Trifle with Strawberries and Rhubarb

An exclusive HUG Dessert – specially created by top chef Oskar Marti, Restaurant Moospinte, Münchenbuchsee

Recipe for 4 Personen with HUG Meringue Halves

Ingredients

8 Meringue halves
250 g Strawberries
250 g Rhubarb
60 g Sugar
200 ml Whipped cream
2 tbsp. Icing sugar
2 tbsp. Elderflower syrup
Peppermint leaves



Method:

Crush four meringue halves into rough pieces and put half of these into glasses or glass dishes. Share the fresh strawberries and rhubarb (which has been peeled, cut into small pieces, cooked with sugar and a little water and cooled) between the glasses.

Mix the whipped cream, icing sugar and elderflower syrup and add to the glasses. Finally, arrange the remaining crushed meringue on top and decorate with peppermint leaves. Serve with a separate meringue half and a fresh strawberry.

