



HUG Meringue Tartlettes Poire Hélène

Recipe for 10 HUG Meringue Tartlettes

Ingredients

10	small pears
aprox. 5 dl	white wine
8 tbsp.	sugar
1	cinnamon stick
1	piece of ginger
1	piece of lemon peel
10	small scoops of vanilla ice cream
	confectioner's sugar for dusting



for the chocolate sauce

100 g	dark couverture
aprox. 4 tbsp.	cream

Preparation:

Cook the wine with sugar, lemon peel and spices. Peel the pears, core and cut into eight pieces. Place in wine broth immediately and gently poach a short time. The pears should not be too tender!

For the sauce crumble the chocolate and melt together with the cream at medium heat – or even better in a steam double-boiler.

Place a scoop of vanilla ice cream in each HUG Meringue Tartlettes, nicely arrange pear sections. Pour chocolate sauce on top in a decorative way. If desired, dust plate around the tartlettes with confectioner's sugar.

