



HUG Mini Choux filled with Apple-Cranberry Salad and Thyme

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

Recipe for approx. 16 HUG Mini Choux / Mini Snack-Tartlettes 4,2 cm

Ingredients

| | |
|--------|---------------------|
| 4 | Apples |
| 4 tbsp | Bottled cranberries |
| 8 tbsp | Sour cream |
| 1 | Lemons (juice) |
| 8 | Small thyme twigs |
| | Salt / pepper |



Method:

Cut the apple into small cubes and marinate in lemon juice.

Finely chop the thyme and mix it with the sour cream.

Add the chopped apple and drained cranberries and season with salt and pepper.

Put the salad into choux or tartlettes and garnish according to taste.

Tip: Superb as a garnish for game dishes such as terrines and patés, and also as a good side dish with venison stew or roast, etc.

