



HUG Mini Choux filled with a Chocolate Mousse and Cubes of Pear

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

Recipe for 16 HUG Mini Choux

Ingredients

4 Pear

Chocolate mousse:

80 g Egg yolk (4 egg yolk)

20 g Sugar

4 tsp Ristretto

Warm the egg yolk, sugar and ristretto together and whisk. Let the mixture cool and whisk again.

200 g Dark cooking chocolate; melt in a water bath and fold into the egg mixture.

100 g Stir everything together until smooth, then immediately fold in Cream, whipped

120 g Beat together until stiff:
Egg white (4 egg white)

40 g Sugar

and fold into egg mixture.

Place in the choux bases and leave in the fridge for 3 hours, or until firm



Method:

Cut a pear into small cubes and blanch in a little sugar syrup. Share between the slit Choux and then fill with chocolate mousse; dust with icing sugar.

