



## HUG recipe ideas

An exclusive HUG appetizer idea – created together with



### HUG Patty shells with cream cheese and Peperonata Mousse

Recipe for approx. 30 HUG Mini patty shells (round)

#### Ingredients

160 g	Peperonata (bottled sliced peppers in tomato sauce)
1 - 2	Garlic cloves, chopped
6	Basil leaves
250 g	Cream cheese (Cantadou) with herbs
125 ml	Cream
	Salt and freshly-ground pepper
	Parsley to garnish

#### Preparation:

Heat the peperonata with the chopped garlic, bring to the boil and simmer until only a little liquid remains. Coarsely chop the basil and add together with the cream cheese (Cantadou). Let the cream cheese (Cantadou) melt and then use a hand blender to purée everything; leave to cool. Whip the cream until stiff and carefully fold into the mixture. Season with salt and pepper and chill for at least 4 – 5 hours.

**Variation:** Instead of cream cheese (Cantadou) with herbs, try using cream cheese (Cantadou) with olives or Pesto.

### HUG Patty shells with cream cheese and Porcini Mousse

Recipe for approx. 30 HUG Mini patty shells (square)

#### Ingredients

5 g	Dried porcini
10 g	Onions
10 g	Butter
250 g	Cream cheese (Cantadou) with herbs
100 ml	Cream
	Salt and freshly-ground pepper

#### Preparation:

Soak the porcini in cold water for 1 hour. Chop the onions and sauté in butter. Add the porcini and their soaking water to the onions and bring to the boil; simmer until only a little liquid remains. Now add the cream cheese (Cantadou) and let it melt; then use a hand blender to purée everything together. Leave to cool. Whip the cream until stiff and fold carefully into the porcini mixture. Season with salt and pepper and chill for at least 4 – 5 hours.

