



HUG recipe ideas

An exclusive HUG appetizer idea – created together with



HUG Patty shells with Smoked Salmon and cream cheese Mousse

Recipe for approx. 30 HUG Mini patty shells

Ingredients

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| 2 tbsp | Strong fish stock |
| 250 g | Cream cheese (Cantadou) with Horseradish |
| 50 ml | Cream |
| 60 g | Smoked salmon, cut into small pieces |
| | Lemon juice |
| | Salt and freshly-ground pepper |
| | Dill to garnish |

Preparation:

Heat the fish stock, add the cream cheese (Cantadou) and let it melt. Cool the cream cheese (Cantadou) mixture and then fold in the pieces of smoked salmon and the stiffly-whipped cream. Season with salt, pepper and lemon juice and chill for at least 2 – 3 hours. Using a forcing bag, pipe the mixture into the patty shells and garnish with dill.

HUG Patty shells with a cream cheese and Pesto Mousse

Recipe for approx. 30 HUG Mini patty shells

Ingredients

| | |
|--------|------------------------------------|
| 2 tbsp | Pesto Genovese |
| 250 g | Cream cheese (Cantadou) with herbs |
| 150 ml | Cream |
| | Salt and freshly-ground pepper |
| | Basil leaves to garnish |

Preparation:

Gently heat the pesto, mix in the cream cheese (Cantadou) and let it melt. Whip the cream until stiff and carefully fold into the pesto and cream cheese (Cantadou) mixture. Season with salt and pepper and chill for at least 3 – 4 hours.

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

