




HUG Mini Snack Tartlettes with Cantadou, Potato and Bacon Filling

An exclusive HUG aperitif idea – created together with 

Recipe for approx. 50 HUG Mini Snack Tartlettes / Mini Universal Tartlettes

Ingredients

300 g	Mashed potatoes (made from powder or flakes)
150 g	Cantadou with herbs
6	Slices of bacon
10 g	Butter
1/2	Onion
2	Garlic cloves
1	Egg yolk
	Salt and freshly-ground pepper



Method:

Make up the mashed potato from the powder or flakes. Add the Cantadou. Cut the bacon into small pieces and fry in butter. Finely chop the onion and garlic and sauté quickly with the bacon and then add to the mashed potato. Stir in the egg yolk and season with salt and pepper. Using a forcing bag or a spoon, share the mixture between the Tartlettes and bake in an oven set at 180° C for 10 – 15 minutes. Serve slightly above room temperature.

Tip:

Instead of using potato powder, fresh mashed potato can also be used but this will have to be prepared with a little more milk than usual.

Variation: Instead of bacon, try using chopped basil or wild garlic (vegetarian).

