



HUG Mini Universal Tartlettes mixed with asparagus mousse

Recipe created by Mr. Harald Kammermeier, Hotel Schweizerhof in CH-6002 Lucerne.

Recipe for approx. 80 HUG Mini Universal Tartlettes mixed (round, square & boat-shaped)

Ingredients:

Asparagus mousse:

500 g Boiled white asparagus

100 ml Asparagus base

100 ml Cream

Salt

White pepper

11 leaves Gelatine

350 g Whipping cream



Cooking instructions:

Mix the cooked white asparagus with the asparagus base and cream before gently passing through a fine sieve. Add a generous shot of salt and pepper.

Soften the gelatine, melt and add to the mixture.

Fold in the whipping cream and mix to taste.

Leave the mousse to stand for 5 hours.

Using a teaspoon, shape the mixture into the tartlettes.

Decorate with green baby asparagus, shrimps and chives (or to taste).

