




HUG Mini Universal Tartelettes with Tomato Mousse, Garlic and Basil

An exclusive HUG aperitif idea – created together with 

Recipe for approx. 50 HUG Mini Universal Tartelettes or **Mini Choux**

Ingredients

3	Garlic cloves
10 g	Butter
2 tbsp	Dried Tomato paste
300 g	Cantadou with herbs
150 ml	Cream
10	Fresh basil leaves
	Salt and freshly-milled pepper



Method:

Finely chop the garlic and sauté gently in the butter. Add the tomato paste and heat briefly. Add the Cantadou, heat slightly and let it melt. Leave to cool; finely chop the basil and add to the mixture together with the stiffly-whipped cream. Season with salt and pepper and leave in a cool place for at least 2-3 hours. Using a forcing bag, pipe the mixture into the Tartelettes.

Variation:

HUG Mini Choux are also very good with this Cantadou and Tomato Mousse Filling.

