



HUG recipe ideas



HUG Mini Universal Tartlettes boat-shaped with dried tomato mousse

Recipe created by Mr. Harald Kammermeier, Hotel Schweizerhof in CH-6002 Lucerne.
Recipe for approx. 80 HUG Mini Universal Tartlettes boat-shaped 6 cm

Ingredients:

200 g	Dried tomatoes
100 g	Full-fat cream
5 g	Icing sugar
10 g	Gin
10 g	Bouillon
2 leaves	Gelatine
200 g	Whipping cream
	Salt
	Pepper

Preparation:

Gently squeeze any excess oil out of the dried tomatoes. Add the full-fat cream and mix with a hand blender until smooth (or freeze and pulverize in a Pacojet). Mix the icing sugar, gin and bouillon. Soak the gelatine in cold water, rinse. Add the gelatine to the gin/sugar/bouillon mixture and heat gently in a bowl in hot water until the gelatine has melted. Add the tomato/cream mixture and stir until smooth. Fold the whipped cream into the mixture and add salt and pepper to taste. Leave the mousse to stand for 5 hours. Use a decorating cone to inject the mousse (or shape the mixture with a spoon) into the tartlettes. Decorate with cherry tomatoes, olives and chervil.

HUG Mini Universal Tartlettes, round, with Waldorf salad and walnuts

Recipe created by Mr. Harald Kammermeier, Hotel Schweizerhof in CH-6002 Lucerne.
Recipe for approx. 80 HUG Mini Universal Tartlettes, round, 3.8 cm

Ingredients:

600 g	Celeriac
200 g	Äpples
100 g	Mayonnaise
50 g	Sour cream

Preparation:

Peel the celeriac and apples and cut them into fine strips. Add the mayonnaise and sour cream and stir. Add salt, lemon juice and cayenne pepper to taste. Finish by garnishing with walnuts and chervil.

