



HUG Grand Marnier savarins with orange salad and champagne sorbet

An exclusive HUG dessert – especially created by Johannes Sprengart, Head Pâtissier at Kurhaus Gastronomie Wiesbaden

Recipe for about 15 HUG savarins

Ingredients

500 g water
135 g sugar
½ orange, zest only
½ lemon, zest only
100 g cognac
100 g Grand Marnier
½ vanilla pod
Orange salad:
5 blood oranges, filleted
5 blonde oranges, filleted
10 kumquats, sliced
Champagne sorbet:
1 egg white
60 g lemon juice
70 g orange juice
125 g sugar syrup
115 g champagne
Decoration:
caramelised walnuts
mint



Preparation:

Mix together the water, sugar, orange and lemon zest and vanilla pod and bring to the boil in a pan. Allow to simmer for 10 minutes, sieve the sauce and add the cognac and the Grand Marnier. Then dip the HUG savarins in the mixture.

Prepare the orange salad using the filleted blood oranges and blonde oranges and the sliced kumquats.

Beat the egg whites until they are almost stiff. Mix together the lemon juice, orange juice, sugar syrup and champagne. Mix this with the egg white until the mixture is smooth. Then place it in an ice cream maker and freeze it.

Arrange each savarin in a decorative manner on a dessert plate with the orange salad, champagne sorbet and the caramelised walnuts; decorate with berries and mint if desired.

