



HUG Savarin with Sweet Asparagus and Oranges

An exclusive HUG dessert – specially created by top chef Oskar Marti, Restaurant Moospinte, Münchenbuchsee

Recipe for 4 HUG Savarins

Ingredients

8-12	Green or white asparagus spears (peeled)
300 ml	Water
80 g	Sugar
	Peel of 1 orange
4	Savarins
2	Oranges
2	Blood oranges
	Pistachio, chopped, violets
3 tbsp	Grenadine syrup
1 tbsp	Sugar



Method:

Cook the asparagus in water with the sugar and the orange peel until soft and leave to cool. Leave the Savarin to swell up in fresh orange juice. Thinly peel one of the oranges and cut the peel into fine strips. Carefully remove the pith and membranes and cut the orange flesh into thin segments. Heat the orange juice that has been created with the grenadine syrup and sugar and bring to the boil; cook the strips of orange peel in this until the liquid is reduced and syrupy. Fill the Savarin with the orange segments and the asparagus spears, decorate with the slices of orange, strips of orange peel, pistachios and violets and serve.

Hint:

You can serve this with whipped cream – it has a very interesting taste!

