



HUG Tartelettes with scrambled egg, sprouts and asparagus tips

An exclusive HUG starter – specially created by top-class chef Oskar Marti, Restaurant Moospinte, Münchenbuchsee

Recipe for approx. 10 HUG Snack Tartelettes - boats (10cm)

Ingredients:

- 4 fresh eggs
- 40 g butter
- ½ dl cream
- Salt and pepper
- 15 green asparagus spears; boiled in lightly salted water
- 50 g red cabbage sprouts or onion sprouts or alfalfa sprouts, if preferred
- 1 bunch of chives; finely chopped



Preparation:

Cut the asparagus tips into 4 cm long pieces and half lengthways. Cut the remaining asparagus into thin round slices. Line the Tartelettes with the sprouts and add the warm round asparagus slices. Heat the butter in a pan. Mix the beaten egg, chives and cream, season with salt and pepper. Put the mixture in the pan and mix well with a fork until the mixture thickens. Then use this to fill the HUG Tartelettes, decorate with the asparagus tips and serve immediately.

Tip:

Instead of asparagus you can use other vegetables, such as tomatoes, kohlrabi, cauliflower, etc. Also recommended are smoked salmon or ham, cut into strips.

