



HUG snack tartlets with chanterelles, beans and sweetcorn

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

Recipe for about 20 HUG tomato/basil or universal snack tartlets Ø 7cm

Ingredients

300 g fine beans, blanched and cut into 2 cm pieces
160 g sweetcorn, blanched or tinned
160 g small chanterelles
4 tbsp. hazelnut oil
salt, pepper

Salad dressing:

5-6 tbsp. balsamic vinegar
10 tbsp. hazelnut oil
1 shallot, chopped
2 sprigs savory, chopped
20 nasturtium leaves or water cress leaves
20 nasturtium flowers
20 small savory sprigs
salt, pepper



Preparation:

Place the beans and the sweetcorn into a bowl. Briefly sauté the chanterelles in the hazelnut oil and season lightly with salt and pepper. Add the chanterelles to the bean and sweetcorn mixture. Mix the ingredients for the salad dressing well and pour over the salad. Set aside for about 15 minutes.

Before serving, line the tartlets with the nasturtium leaves. Fill the salad into the tartlets, garnish with the nasturtium flowers and place the savory sprigs on top.

Tip:

These tartlets can be served as a light starter or as an accompaniment to vegetable mousse, wild boar raw ham or game Salsiz sausages.

