



## HUG Tartelettes with glazed knuckle of veal, leek and wild garlic

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

Recipe for approx. 10 HUG 9 cm Snack Tartelettes

### Ingredients:

- 1 veal shank; de-boned, tied and glazed in the oven
- 350 g blanched leek, halved lengthways and cut into strips
- 50 g chopped fresh wild garlic
- 1dl olive oil
- 2 ½ dl cream
- Salt and pepper
- A dash of Noilly Prat
- Leek hay
- 100 gr leek; cut into strips and fried in hot oil at 160°C
- 1dl strong meat juices from the shank



### Preparation:

Gently heat the olive oil in the pan and lightly braise the leek. Add the wild garlic, Noilly Prat, salt and pepper, pour in the cream and leave to boil.

Fill the Tartelettes with the vegetables. Cut the shank into thin slices, use it to top the Tartelettes and sprinkle with the meat juices and the fried leek hay. Serve immediately.

**Tip:** Instead of veal shank you can also use braised or roasted lamb.

