



## **HUG Snack-Tartelettes with chicken breasts stuffed with large prawns - on a bed of kohlrabi with peas and sprigs of dill**

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

Recipe for approx. 10 HUG 7cm Snack-Tartelettes

### **Ingredients:**

- 3 fresh chicken breasts
- 6 large prawns; peeled
- 15-20 spinach or wild garlic leaves
- Salt and pepper
- 1 piece of pig's caul
- Olive oil for frying

### **Filling:**

- 150 g finely cut kohlrabi cubes cooked in salted water
- 150 g small peas cooked in salted water
- Juice of one orange
- 2½ dl cream
- Freshly chopped dill
- A dash of Pernod
- Salt and pepper
- Dill to garnish



### **Preparation:**

Beat chicken breasts under a plastic bag until they form ½ cm thick escalopes. Remove the stalks from the spinach or wild garlic leaves, blanch in lightly salted boiling water and immediately put into iced water. Lay on a towel and dab dry with kitchen paper. Arrange the leaves on the chicken breasts. Season the prawn tails with salt and pepper, arrange on the breasts and roll up. Season the roulade with salt and pepper and roll tightly in the pig's caul. Tie with string, season lightly.

Sauté evenly in hot oil for approx. 3-5 minutes. Remove from the pan and leave to stand. In the meantime boil the orange juice and cream until thick, season with dill, Pernod, salt and pepper. Add the well-drained vegetables, bring to the boil and fill the Tartelettes shortly before serving. Cut the chicken roulades into slices, arrange on top of the Tartelettes and garnish with sprigs of dill.

