



HUG snack tartlets with Thai prawns on asparagus salad

An exclusive HUG starter – especially created by Trüffel GmbH, Wiesbaden

Recipe for about 10 HUG snack tartlets Ø 7 cm / universal tartlets 7cm

Ingredients

10 prawns
10 (each) green and white asparagus
100 g raspberry vinegar
2 onions
50 g olive oil
50 g walnut oil
pepper, salt
1 tsp. sesame oil
ginger, ground
garlic
chilli
fresh cress



Preparation:

Mix the sesame oil, ginger, garlic and chilli. Shell the prawns and leave the tail segment in a butterfly cut. Coat the prawns in the sesame oil mixture and leave them to marinate for two days.

Marinate the finely cut, warm green and white asparagus with the raspberry vinegar, pepper, salt, onions, olive oil and walnut oil.

Sauté the prawns before serving. Fill the tartlets with a ring of fresh cress and place the warm asparagus salad into the thus created nest. Place the sautéed prawns decoratively on top and garnish with green Thai asparagus.

Tip:

Serve with a small mixed salad as a starter.

