



## HUG Avocado-Roquefort Tartelettes

Recipe for about 50 to 60 HUG Universal Mini Tartelettes (round, square and boat-shaped)

### Ingredients

- 2 to 3 medium-sized avocados  
(about 250 g of pulp)
- 1 lemon
- 125 g roquefort cheese
- 125 g crème fraîche
- salt and pepper

roquefort for garnishing



### Preparation

Press lemon. Cut avocados in half and remove pulp. Blend with lemon juice immediately to avoid discoloring. Blend the mass together with crème fraîche in blender. Season to taste with salt and pepper. Fill HUG Universal Mini Tartelettes with the mousse. Garnish with small roquefort triangles.

**Hint:** prepare the mousse just before serving to prevent discoloring.

**Variation:** less expensive than French roquefort - made from sheep's milk - is the Italian gorgonzola made from cow's milk.

