



HUG Universal Tartelettes with Liptauer cheese

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

Recipe for approx. 10 HUG Universal Tartelettes (7cm)

Ingredients:

- 125 g cream cheese
- 1 garlic clove
- Chives, parsley and lovage; all finely chopped
- Salt and pepper
- Paprika
- 20 g finely chopped gherkins
- Garnish:
 - Gherkins, Radishes, Peppers



Preparation:

Mix the cream cheese well with the above ingredients and season. Fill the Tartelettes with the mixture. Garnish with the gherkins, radishes and peppers.

Tip:

Instead of the cream cheese you can use Cantadou or Le Tartare and of course you can choose your own garnish