



HUG Tartlettes Vaudoises

Recipe for 10 to 15 HUG Snack / Universal Tartlettes Ø 7 cm

Ingredients

1	Saucisson vaudois (400 to 500 g)
approx. 1 kg	leek
2	scallions
1 dl	dry white wine
3 dl	cream (or a blend of curds and cream or curds and milk)
3	eggs
100 g	Gruyère cheese
	salt, pepper, nutmeg
	butter



Preparation

Clean leek and cut into pieces of about 1 cm. Dice scallions finely and steam together with the leek in butter. Add white wine and simmer until cooked but still firm.

Peel the sausage and cut into thin slices, or alternatively, cut the meat in small cubes or coarse crumbs and broil shortly.

Make a custard from the dairy products - selected depending on budget and calorie content - and the eggs. Grate the cheese and blend with custard. Season to taste with salt, pepper and nutmeg.

Fill HUG Tartlettes with slices or bits of sausage. Cover with the cooled and drained leek. Add the custard, sprinkle some grated cheese on top if desired, and bake immediately.

Variations: For the filling it is possible to use frying sausage instead of a Saucisson vaudois or, as a vegetarian alternative, simply make leek tartlettes without any meat. As with the original Papet-vaudois recipe (in addition to the leek) one can also add diced potatoes before simmering.

