



## HUG Basket shells with dark sugar icing, filled with coconut mousse

Recipe for 30 HUG Basket shells 8,5 cm with dark sugar icing

### Ingredients

1	Egg
1	Yolk
20 g	Vanilla sugar
2 leaves	Gelatine
1 dl	Coconut milk
100 g	Coconut flakes
180 g	White couverture
40 ml	Batida de Coco
3 dl	Cream, beaten until stiff



Decorate to taste with cream  
and roasted coconut flakes

### Cooking instructions:

Beat the yolk, egg and vanilla sugar while warm, then while cold.

Soak the gelatine in cold water. Mix the coconut flakes and the coconut milk.

Gently heat the white couverture in a bowl in hot water and blend into the egg mix. Squeeze the gelatine dry and heat with the Batida de Coco until the gelatine has fully dissolved before also adding to the egg mix. Fold in the coconut mixture and stiff whipped cream and use the final mixture to fill the basket shells.

Leave the basket shells to cool for at least 1 hour. Decorate with whipped cream and roasted coconut flakes before serving.

