



Sorrel tartlets with a cucumber drink



Recipe by Silvio Germann



Preparation
Cooking
time

Sorrel mousse

- 1½ sheets of gelatine
- 200 g sour cream
- 40 g sorrel, coarsely chopped
- 1 lime, some juice
- 1 tsp white balsamic vinegar
- ½ tsp salt

Pickled cucumber

- 250 ml white balsamic vinegar
- 175 ml water
- 75 g sugar
- 25 g salt
- 400 g snack cucumbers, thinly sliced

Tartlet cases

- 300 g white flour
- 150 ml water





Lovage cream

80 ml white balsamic vinegar
50 g lovage, leaves pulled off from stalks
2 egg yolks
30 g sugar
¾ tsp salt
200 ml sunflower oil

The drink

3 cucumbers, chopped
15 g ginger, chopped
1 lime, juice of ½ lime
20 g lemon verbena, finely chopped
1 tbsp coarse raw sugar
1 egg white
Ice cubes
Some verbena tea, ground to a powder

For serving

10 g sorrel, cut into thin strips
Nasturtiums, as desired

