



# Sorrel tartlets with a cucumber drink



Recipe by Silvio Germann



Preparation  
Cooking  
time

## Sorrel mousse

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- 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

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

## Tartlet cases

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- 300 g white flour
- 150 ml water





## Lovage cream

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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

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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

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

## Additional information

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