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

Additional information

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