

## DOUBLETREE COOKIE CHOCOLATE DELICE

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### INGREDIENTS

#### Base

4 oz (120 gm) digestive  
biscuit (a standard,  
non-chocolate cookie)  
2 tbsp (30 gm) granulated  
brown sugar  
3 tbsp (45 gm) butter  
4 tsp (20 gm) cocoa powder

#### Ganache

6 oz. (180 gm) bitter  
dark chocolate  
3/4 cup (210 ml)  
double cream  
1/3 cup (75 gm) butter  
2 tbsp (20 gm) sugar

#### Topping + Garnish

1 DoubleTree Cookie,  
crumbled  
3 blueberries  
.5 oz (5 gm) micro sorrel

### PREPARATION

#### Base

- Mix all the base ingredients together in a food processor.
- Pour into a cheesecake tin (10-inch x 13-inch) and refrigerate for 2 hours.

#### Ganache

- Dice the butter and bring to room temperature.
- In a small saucepan, bring the cream and sugar to a boil, then set aside.
- In a separate mixing bowl, blend the butter and chocolate. Pour the warm cream into the mixture and stir well until all the chocolate has melted.

#### Assembly

- Pour the mixture over the DoubleTree Cookie base and refrigerate overnight.
- Generously sprinkle the DoubleTree Cookie crumble on top of the chilled dessert.
- Garnish with blueberries and micro sorrel.

*Yields 1 cake (6 – 8 servings)*