



## DOUBLETREE COOKIE TERRINE

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### INGREDIENTS

- 8 DoubleTree Cookies – frozen dough “pucks”*
- 6 DoubleTree Cookies – prebaked, crumbled*
- 4 cups (1 litre) green tea ice cream*
- 4 cups (1 litre) milk ice cream*
- 10 sponge finger biscuits (“Ladyfingers”)*
- Fresh berries for garnish*
- Honey for garnish*

### PREPARATION

- Using a rectangular terrine mould (30 cm x 12 cm x 9 cm deep / 12-inch x 4-inch), bake the 8 frozen DoubleTree Cookie dough pucks at 170° C (325° F) for 10 minutes.
- Allow to cool slightly. Then, place between two pieces of parchment paper, and use a rolling pin to roll the soft dough out to 5mm thickness.
- Line the terrine mould with plastic film so it can be easily removed at the end. Place the DoubleTree Cookie dough on the bottom of the mould, ensuring no gaps.
- Soak sponge fingers in stewed earl grey sweet tea until soft (3-4 minutes).
- Place the sponge fingers on top of the DoubleTree Cookie dough, pressing down slightly to ensure no gaps.
- Layer next with milk ice cream.

- Layer the crumbled DoubleTree Cookies on top of the milk ice-cream, covering all areas.
- Layer next with green tea ice cream.
- Finish with another layer of the DoubleTree Cookie dough that was previously rolled out.
- Place in freezer overnight.
- To serve, garnish each portion with fresh berries and warm honey drizzle.

*Yields 15 portions*