

# DOUBLETREE COOKIE CHERRY CREAM CANNOLI

YIELD: 3 SERVINGS

For Executive Chef Robert Marinucci, combining the *all-time favorite Italian-American cannoli with tart Michigan cherries* and our signature DoubleTree Cookie was a no-brainer. Warm, rich, and chewy chocolate chip shells filled with mouth-watering sweet and sour cherry-infused cream are served with a dusting of DoubleTree Cookie crumbs. This medley of textures with the perfect amount of sweetness is the perfect way to end a hearty Italian meal.

## Robert Marinucci, Executive Chef

DoubleTree by Hilton Hotel Detroit - Dearborn – Dearborn, MI, USA



## DoubleTree Cookie Dough (3 portions)

1 cup whipping cream  
¼ cup cherry juice  
(20 cherries, pitted and juiced)  
8–10 Michigan tart cherries, pitted  
and finely chopped

Following directions on cookie dough package, bake cookies and let cool about 3 minutes. Place each cookie on a piece of plastic wrap and, using the palm of your hand, gently flatten cookie to about ¼ inch. Place a cylindrical form or any smooth cylinder such as a rolling pin, or even a tall, skinny glass, at the edge of each cookie and wrap the cookie and the plastic wrap around the cylinder, flattening the cookie even more as you roll. Place cannoli forms in the fridge to firm up.

In a mixer, whip the whipping cream, cherry juice, and chopped cherries until stiff peaks form. Chill for 10 minutes. Slide the cannoli-shaped cookies off the forms, remove the plastic wrap, and fill with the cherry cream. Serve immediately.