

DOUBLETREE COOKIE HAZELNUT BARS

YIELD: 4 BARS

As in many warm climates around the world, the chiku fruit, with its sweet fleshy pulp, is not only commercially grown but is also a common garden plant. This popular Indian fruit is incorporated in our DoubleTree Cookie Hazelnut Bars. *The sweet juice from the chiku complements the hazelnuts perfectly* and our signature DoubleTree Cookie serves as the delicious and satisfying base.

CHOCOLATE TILES

⅓ cup finely chopped hazelnuts
3 tbsp. superfine or caster sugar
2 ½ tsp. cocoa
¾ cup flour
2 egg whites
1 tbsp. melted butter

CHOCOLATE TILES

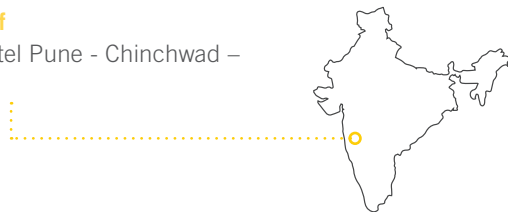
Preheat oven to 400°F. Mix the chopped hazelnuts, cocoa, and sugar in a bowl and add the egg whites. Sift the flour over the top of the batter and mix in the butter. Transfer the mixture into a pastry bag with a medium to large tip. Pipe 2 ½ teaspoon-sized rounds onto parchment paper-lined baking sheet. Flatten rounds with a fork dipped in water and bake 8–10 minutes or until browned on the edges. Remove the tiles from the sheet pan and shape over or around a curved surface, such as a rolling pin (large curve) or the handle of a wooden spoon. Cool.

CHOCOLATE SOIL

In a small saucepan over medium to high heat, bring sugar and water to a boil. When the sugar has dissolved and begun to turn brownish around the edges of the pan, remove from heat. Whisk the chopped chocolate in and continue whisking until all the chocolate bits are coated. Empty onto a sheet of parchment paper and spread to cool.

Rajesh Rawat, Pastry Chef

DoubleTree by Hilton Hotel Pune - Chinchwad –
Chinchwad, India



CHOCOLATE SOIL

1 cup superfine or caster sugar
2 tbsp. water
2 ½ oz. dark chocolate, coarsely chopped

7 oz. dark chocolate
2 cups DoubleTree Cookie crumbs
3 tbsp. butter, melted
4 egg yolks, beaten
¾ cup superfine or caster sugar
1 cup heavy cream, divided into ½-cup portions
1 cup milk
3 tbsp. hazelnut paste
¼ cup chikoo and strawberry purée
1 cup granulated sugar
¾ cup water
2 ½ tsp. gelatin, softened

FOR GARNISH:

Red decorating gel
Gold dust
Chocolate Soil (see recipe)
Chocolate Tuile (see recipe)
Edible flowers/rose petals

Melt the chocolate in a heatproof bowl over a saucepan of warm water. Cool.

Crumble DoubleTree Cookies and mix with the melted butter. Press evenly into the bottom of a rectangular baking mold.

In a double boiler over low heat, whisk together the egg yolks and caster sugar. Continue whisking and heating until thick and fluffy (about 10 minutes). Remove from heat and allow to reach room temperature.

In another saucepan over low to medium heat, combine ½ cup of the heavy cream, milk, and hazelnut paste. As it comes to a boil, add the melted chocolate. Cool.

While this mixture is cooling, whip the other ½ cup of the cream until medium peaks form. Set aside.

When both the egg yolk and the chocolate mixtures have come to room temperature, combine them and then fold in the whipped cream, a little at a time.

Pour the mousse mixture over the cookie crumble base and chill.

Combine the chikoo and strawberry purée, granulated sugar, and water in a saucepan. Bring to a boil and add the softened gelatin. Cool to room temperature. When cool, pour the gelatin mixture over the hazelnut mousse. Chill.

Divide chilled bars into 4 portions. Remove from molds to plates. Garnish each with a swipe of decorating gel, a sprinkle of Chocolate Soil, and a little gold dust. Place one Chocolate Tuile on top and scatter a few edible flowers and rose petals around the edge.