

DOUBLETREE COOKIE, ALPHONSO MANGO & SAFFRON PHIRNI

YIELD: 6 SERVINGS

Inspired by the colorful North Indian festival Lohri, two quintessential Indian favorites, the Alphonso mango and Kashmiri saffron, are brought together to create a delicate and ethereal phirni, a traditional Indian sweet rice pudding. Created by Junior Sous Chef Nitin Rawat, **this phirni is refreshingly tart** and is complemented perfectly by our signature DoubleTree Cookie crumbles.

Chef Nitin Rawat, Junior Sous Chef

DoubleTree by Hilton Hotel Gurgaon - New Delhi NCR –
Gurgaon, India



½ cup basmati rice
1 Alphonso mango
½ tsp. powdered saffron
2 ½ cups milk
2 ¼ tsp. sugar
1 ¼ cups DoubleTree Cookies, crushed
¾ cup sliced almonds

Wash rice and soak in water for 2–3 hours. Drain water and put the soaked rice in a blender. Blend to a coarse paste. Set aside.

Peel and de-seed mango. Put pulp into the blender and purée. Put saffron in a small cup and sprinkle a few drops of water over it. Let it brew for a while.

In a saucepan over low heat, combine the milk, sugar, and ground rice. Cook for 25 minutes, then add mango purée and DoubleTree Cookie crumbs. Cook for another minute or so. The rice should absorb all the milk and cookie crumbs. Stir in saffron.

Pour into serving bowls and chill for 2 hours until set.

Garnish with almonds, pistachios, and more DoubleTree Cookie crumbs.