

DOUBLETREE COOKIE MOUSSE

YIELD: 4 SERVINGS

Beachy vibes, sun-kissed faces, and warm, salty ocean air float into consciousness when you first take a bite of this mouth-watering coffee and coconut delight. **Infused with Mexico's famous Veracruz coffee**, which is distinguished by its nutty flavor and chocolatey overtones, and drizzled with our signature DoubleTree Cookie crumbles, this is a simple yet memorable dessert that will keep you coming back for more.

Fabiola Santiago Martinez, Pastry Chef

DoubleTree by Hilton Hotel Veracruz – Veracruz, Mexico



COOKIE BASE

4 DoubleTree Cookies, crumbled
1 stick + 1 tbsp. butter, melted

MOUSSE

1 tbsp. + 1 tsp. gelatin, softened per package directions
1 cup coconut cream
1 egg yolk
⅔ cup whipping cream
½ cup sugar
1 ¼ cups meringue powder

CARAMEL COFFEE TOPPING

1 cup sugar
3 tbsp. + 1 tsp. water
3 drops lemon extract
1 ½ tbsp. of soluble coffee

GARNISH

Whipped cream
Fresh raspberries
Mint leaves
DoubleTree Cookie crumbs

BASE

Mix crumbled DoubleTree Cookies and melted butter. Press into the bottom and sides of 4 molds. Set aside.

MOUSSE

In a medium mixing bowl over a pan of warm water, combine the coconut cream with the softened gelatin. Stir in the egg yolk, then the meringue powder. Whip the cream with the ½ cup sugar and fold into the coconut cream mixture. Pour over the cookie crumb base and refrigerate for 2 hours.

TOPPING

In a small saucepan, bring the water and sugar to a boil. Add the lemon extract. Heat until it begins to caramelize. Add ½ cup water and the coffee. Stir until completely dissolved.

To serve, unmold the mousse and drizzle with the caramel coffee topping. Top with a spoonful of whipped cream, mint leaves, a raspberry, and additional DoubleTree Cookie crumbs.