

SPRING FLOWERS & DOUBLETREE COOKIE PARFAIT

YIELD: 1 PARFAIT

Inspired by the beauty of Japan's world-famous cherry blossoms, this **wonderfully simple yet delicious parfait** brings together a medley of fresh seasonal fruits, the edible sprigs of the cherry blossom tree, and, of course, our signature DoubleTree Cookie, broken into bite-sized pieces. Modern, simple, and an easy favorite for all ages.

Yuh Tobari, Executive Chef

DoubleTree by Hilton Hotel Naha –
Naha City, Japan



½ cup of vanilla ice cream
1 DoubleTree Cookie broken
into 4 pieces

Seasonal fruits sliced and/or cubed
(strawberries, orange and
grapefruit sections, dragon
fruit, etc.)

Edible flowers, mint leaves, and
cherry blossoms for garnish

In a small, chilled bowl, crumble 3 of
the cookie pieces. Mix the ice cream
with the cookie crumbs, fruits, and
edible flowers. Spoon into a cocktail
glass. Decorate the plate with mint
leaves, edible flowers, and a sprig of
cherry blossoms. Place the remaining
cookie quarter on the rim of
the glass.

To eat, use the cookie as a scoop and
treat yourself to the taste of spring
in Japan!