

DOUBLETREE COOKIE SURF & TURF

YIELD: 1–2 SERVINGS

In honor of the legendary giant redwood trees of Northern California, Executive Chef Roberto Reyes dreamed big.

A clever marriage of red velvet waffles and the familiar, savory goodness of grilled steak and prawns,

the DoubleTree Cookie Surf & Turf delivers a complex, yet charming, culinary sensation. A hearty dish to behold, it's topped with a dusting of our signature DoubleTree Cookie crumbles for the full sweet and savory experience.

RED VELVET WAFFLE (makes 6)	1 ½ cups milk
2 cups all-purpose flour	8 tbsp. softened butter
¼ cup sugar	1 tbsp. vanilla extract
½ tsp. salt	4 DoubleTree Cookies, crumbled
2 large eggs + 2 additional egg whites	3 drops red food coloring
	1 skewer

Sift flour onto sugar and salt, lightly mix, and set aside. Beat the egg whites until light and fluffy. In a large bowl, combine the whole eggs, milk, butter, and vanilla. Mix well. Fold in the beaten egg whites. Gradually incorporate the liquid mixture into the flour, sugar, and salt. The batter should be smooth with only a few lumps. Crumble the DoubleTree Cookies and fold into the batter, along with the red food coloring. Heat the waffle maker and lightly brush the top and bottom with cooking oil. Ladle the liquid mixture directly onto the center of the bottom waffle plate and close slowly to catch any excess from the side. Wait at least 1–2 minutes, then slowly lift the lid. If your waffle separates, close the lid and wait for a few more seconds. Use a skewer to dislodge the waffle. Keep warm.

Roberto Reyes, Executive Chef

DoubleTree Suites by Hilton Hotel Sacramento -
Rancho Cordova – Rancho Cordova, CA, USA



SURF & TURF

1 8-oz. bistro filet
2–3 large prawns
4 tbsp. butter, melted
1 tbsp. lime juice for drizzle
Salt and pepper to taste
Balsamic glaze
Truffle oil
Shredded cabbage, green and red
Micro greens and edible flowers for garnish

GOLD NUGGETS

1 DoubleTree Cookie
1 tsp. of fine gold luster dust

Spread oil, salt, and pepper on both sides of the steak. Steak should be grilled to desired doneness on both sides or about 10 minutes per side for medium-rare. Let it rest for a few minutes, then slice against the grain.

Season the prawns with melted butter, salt, and pepper. Place on the grill. When prawns are bright orange-red, remove from grill and finish with a drizzle of lime juice.

Sauté shredded green and red cabbage in a little truffle oil until wilted, then toss in balsamic glaze and additional truffle oil. Add salt and pepper to taste.

Break the DoubleTree Cookie into small nugget-sized crumbles. Toss crumbles in luster dust.

BALSAMIC GLAZE

Combine 2 cups balsamic vinegar with ½ cup brown sugar; heat to boiling and reduce by half.

TO SERVE

Take 1–2 waffles and place one at the center and the other at an angle. Then take the sautéed cabbage mixture and place on top of the center waffle. Position prawns against the side of the center waffle and fan out the sliced steak on the opposite side. Garnish with the DoubleTree gold nuggets, micro greens, edible flowers, and a drizzle of balsamic glaze.