

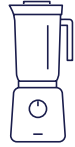
DOUBLETREE COOKIE

COCO LATTE



SERVINGS

1



METHOD

BLEND



TIME

4 HRS 5 MINS



DIFFICULTY

EASY

Barista Daniel Shadizar created this mocktail with espresso coffee, milk, coconut syrup, DoubleTree Cookie pieces and more, allowing guests to enjoy a burst of sweet caffeine any time of day.

INGREDIENTS

GRASS JELLY POWDER	½ c
WATER	8½ c
SUGAR	½ c
DOUBLETREE COOKIES	2
ESPRESSO COFFEE	¼ c
MILK	½ c
COCONUT SYRUP	2 TBS
COOKIE SYRUP	2 TBS
ICE CUBES (ESTIMATE ONE SCOOP)	12

PROCESS

Bring water to a boil. Add sugar and grass jelly powder. Pour liquid into square container and place in refrigerator. Once jelly has set, cut into 1cm x 1cm squares.

Mix coconut syrup, cookie syrup, milk, coffee espresso and ice cubes in blender. In a cup, combine the blended mixture, cut jelly and 1 crushed DoubleTree Cookie. Cut a small hole (big enough for a straw) into the other DoubleTree Cookie and place on cup rim. Enjoy.



DoubleTree by Hilton Hotel Kuala Lumpur
Recipe Creator: Daniel Shadizar, Barista