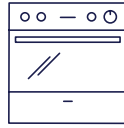


# COOKIE MEETS PORTUGAL



SERVINGS

4



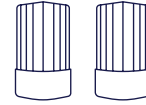
METHOD

BAKE



TIME

1 HR 15 MINS



DIFFICULTY

MEDIUM

*Chef de Partie João Martins created this DoubleTree Cookie-inspired recipe to incorporate two well-loved Portuguese ingredients: olive oil and custard tart. Specifically, for olive oil, João notes it's an indispensable ingredient in Portuguese gastronomy thanks to its taste and health value. As for the custard tart, it's a famous dessert originally created by local Catholic monks who needed something to do with egg yolks that were left over from starching clothes on laundry day.*

## INGREDIENTS

### CAKE

OLIVE OIL	5/6 c
HONEY	5/6 c
GROUND CINNAMON	1/2 TSP
EGGS	4
SUGAR	1 c
UNLEAVENED FLOUR	1 2/3 c
LEMON ZEST	

### PASTRY CREAM

EGGS	2
EGG YOLKS	4
SKIM MILK	2 1/8 c
FLOUR	2/3 c
SUGAR	3/4 c
LEMON ZEST	

### PLATING

DOUBLETREE COOKIE	1
ICE CREAM CONE (LARGE)	1
ICE CREAM SCOOP – CUSTARD TART FLAVOR	1
STRAWBERRY	1
RASPBERRIES	3
CINNAMON STICK	1
POWDERED SUGAR (GARNISH)	
GROUND CINNAMON (GARNISH)	

## PROCESS

**CAKE:** Heat the oven to 295°F. Lightly grease an 18cm cake tin and line with non-stick baking parchment to fit the base of the tin. Combine olive oil, sugar, honey, eggs and lemon zest in large bowl and mix with hand-held mixer for 1 minute or until smooth. Add the cinnamon and flour and repeat. Pour mixture into tin, smooth the top and bake on middle shelf for 45 minutes or until risen and golden. Remove cake from tin and stuff it with the pastry cream while rolling.

**PASTRY CREAM:** Boil 1 3/4 cup of milk in a pan. Keep the remaining milk on the side. Mix the remaining milk with eggs, egg yolks, flour, sugar and lemon zest. Add the mixture slowly to the hot milk still on the heat and stir until smooth. Remove from heat and when cooled, refrigerate.

**PLATING:** Cut ice cream cone in half, and stuff half with Cookie crumble and half with ice cream scoop. Plate with cake, pastry cream, strawberries, raspberries and cinnamon stick. Sprinkle with cinnamon and powdered sugar. Serve.

