Sous Chef Felician Muresan was inspired by Romania’s equivalent to Valentine’s Day, called Dragobete, when creating this love-filled recipe. Dragobete is celebrated on Feb. 24 and according to superstitions, those who celebrate are considered blessed.

**INGREDIENTS**

**MILLE FEUILLE BASE**
- DOUBLETREE COOKIE DOUGH

**RASPBERRY SORBET**
- POWDERED SUGAR
- WATER
- RASPBERRY PURÉE
- LIME (JUICED)

**VANILLA CREAM**
- POWDERED SUGAR
- EGG YOLKS
- MILK
- CREAM
- VANILLA PODS (SPLIT AND SCRAPED)
- GELATIN SHEETS
- RASPBERRY

**PROCESS**

**MILLE FEUILLE BASE:** Stretch the DoubleTree Cookie dough until it has a thickness of 2 mm. Pre-heat the oven to 355°F. Place on a baking tray between 2 pieces of greaseproof paper, with another baking tray on top to keep the pastry flat. Cook for 5 to 7 minutes. Remove from the oven and place onto a cooling rack. Once cool, use a serrated knife to cut into 3 even rectangles.

**RASPBERRY SORBET:** Bring the sugar and water to a boil and then let it cool down. Mix ½ cup of the cooled syrup with the raspberry purée and lime juice, and then cool before churning in an ice cream machine.

**VANILLA CREAM:** Whisk the sugar and the egg yolks until light and pale in color. Bring the milk, cream and vanilla to a boil. Remove from heat and slowly pour into the egg and sugar mixture while whisking. Return to the pan and bring the mix up to 185°F on medium heat. Be sure to use a flat-bottomed wooden spoon or spatula, stirring constantly along the base of the pan. Remove from heat, add the soaked gelatin and pass through a fine strainer. Set aside to cool in the fridge. As soon as the cream mix is cool and set, whisk to create a smooth texture and place into a piping bag with a small round nozzle.

**TO SERVE:** Use one Mille Feuille rectangle as the base. Pipe a layer of raspberry sorbet and vanilla cream. Repeat. Top with a final Mille Feuille rectangle. Serve with remaining Cookies and sorbet.

*DoubleTree by Hilton Hotel Cluj - City Plaza*

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