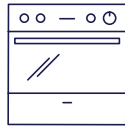


# LAYERS OF LOVE



SERVINGS

2



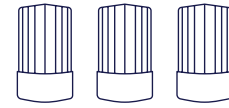
METHOD

BAKE



TIME

25 MINUTES



DIFFICULTY

HARD

*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 1 <sup>1</sup>/<sub>8</sub> C

### RASPBERRY SORBET

POWDERED SUGAR ½ C + 1 ½ TBSP

WATER 3 ½ TBSP

RASPBERRY PURÉE 2 ½ C

LIME (JUICED) ½

### VANILLA CREAM

POWDERED SUGAR ⅓ C + 1 TBSP

EGG YOLKS 6

MILK 8 OZ

CREAM 8 OZ

VANILLA PODS (SPLIT AND SCRAPED) 2

GELATIN SHEETS 2 ½

RASPBERRY 2/3 C

## 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.

