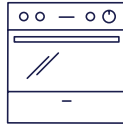


# LIMA NOUGAT



SERVINGS

8



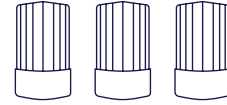
METHOD

BAKE



TIME

2 HRS 15 MINS



DIFFICULTY

HARD

*Sous Chef Heiner Corrales created this recipe with inspiration from the original Limenean Nougat, which consists of crispy, long cookies embedded with a spiced artisanal syrup made from figs leaves and local spices. The original recipe has religious roots, stemming from a Peruvian figure known as "Señor de los Milagros" (Lord of Miracles).*

## INGREDIENTS

DOUBLETREE COOKIE DOUGH	1¾c
<b>ANISE MERINGUE</b>	
EGG WHITES (LARGE)	2
POWDERED SUGAR	¼c + 1TBSP
ANISE LIQUEUR	2TSP
<b>SPICED SYRUP CARAMEL</b>	
WATER	8c
WHITE SUGAR	4c
CHAMOMILE	¾c
MELISSA	¾c
LEMON GRASS	¾c
FIG LEAVES	1/3c
ORANGES	2
LIMES	3
RED APPLE	1
QUINCE	1
CINNAMON STICKS	3
CLOVE	3TSP

## PROCESS

**ANISE MERINGUE:** Preheat oven to 250°F. Line two baking trays with non-stick baking paper. Whisk egg whites and sugar until soft peaks form. Gradually add the anise liqueur and keep whisking. Set the oven to 195°F and bake the meringues for 1 hour 30 minutes. Turn oven off and leave meringues inside until cool.

**SPICED SYRUP CARAMEL:** Place water in a medium-sized pot over medium-high heat. Add the herbs and bring to boil. Meanwhile, chop the apple and quince and add them, the cinnamon sticks and cloves to the boiling water. Peel the orange, limes and squeeze them. Add the juice and fruit peels to the pot. Cook for 1 hour and check the correct syrup consistency.

**DOUBLETREE COOKIE DOUGH:** Work the dough rolling until forming long sticks about 1 cm. thick. and 5 cm. long. Set the sticks one next to the other, making a 5 cm. square. Make 3 squares. Freeze the Cookie squares for 45 minutes. Preheat the oven 320° F and bake the squares for 12 minutes. To assemble the dessert, set one of the squares in the center of the plate and cover with the syrup. Set the next two Cookies squares over and work them in the same way. Finish the dessert with meringues, chocolate decorations and fresh figs and serve.

