

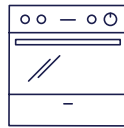
DOUBLETREE COOKIE

PASSIONFRUIT CASTLE SUNDAE



SERVINGS

6



METHOD

BAKE



TIME

15 MINUTES



DIFFICULTY

EASY

Blending the hotel's Shuri Castle design with a local favorite ice cream, Executive Chef Tetsuroh Kanoh created this delicious, cool treat.

INGREDIENTS

DOUBLETREE COOKIES	2
SOFT ICE CREAM	1½c
PASSIONFRUIT SAUCE	2TBSP
FROZEN RED CURRANT	5PCS
PEPPERMINT LEAF	1

PROCESS

Bake 2 DoubleTree Cookies at 355°F for 11 minutes.

Crush 1 DoubleTree Cookie into about 1.5cm and set aside.

Dish up soft ice cream into large martini glass. Decorate soft ice cream with the crushed DoubleTree Cookie, red currant and passionfruit sauce. Top ice cream with whole DoubleTree Cookie and peppermint leaf. Serve.



DoubleTree by Hilton Hotel Naha Shuri Castle
Recipe Creator: Tetsuroh Kanoh, Executive Chef