

# SEMIFREDO W/ ROSE KALAKAND CRÈME BRÛLÉE



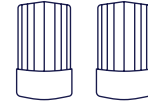
SERVINGS  
2



METHOD  
FREEZE



TIME  
45 MINUTES



DIFFICULTY  
MEDIUM

*Demi Chef De Partie Stewie Braganza used inspiration from this international recipe to create his own using local ingredients, such as rose kalakand and the hotel's DoubleTree Cookies.*

## INGREDIENTS

DOUBLETREE COOKIE	1
CARAMEL SUGAR (GARNISH)	
<b>SEMIFREDDO MOUSSE</b>	
MILK	$\frac{1}{3}$ C + 1 TBSP
SUGAR	3 $\frac{1}{2}$ TSP
DRY MILK PRODUCT	2 TBSP
<b>ROSE KALAKAND</b>	
MILK	$\frac{1}{3}$ C + 1 TBSP
SUGAR	4 $\frac{1}{4}$ TSP
ROSE SYRUP	$\frac{1}{2}$ TSP
<b>CRÈME BRÛLÉE</b>	
CREAM	3 TBSP
EGG YOLK	1 TSP
POWDERED SUGAR	2 $\frac{1}{2}$ TSP



## PROCESS

Crumble the DoubleTree Cookies and mix them with the semifreddo mousse. Pour the mix in a round steel mold and set it in the freezer.

Bake the crème brûlée mix in a round mold, and once finished, let it set for an hour.

Once the crème brûlée is set, remove it from the mold, scoop the base and fill it with the rose kalakand mix. Put the stuffed crème brûlée dome in the freezer for an hour.

Assemble the DoubleTree Cookie, semifreddo mousse and kalakand crème brûlée on a plate and garnish with caramel sugar swirls. Enjoy.