

DOUBLETREE COOKIE BANANA DATE CRUMBLE

YIELD: 5 SERVINGS

The candy-like date has played a key role in Middle Eastern cuisine and hospitality for centuries, and what better union is there than these iconic delicacies and our signature, warm DoubleTree Cookie? Just as dates are traditionally eaten to break the fast during the Muslim holy month of Ramadan, this **delicious banana date crumble will satisfy a sweet tooth** anytime, day or night.

Mexon Mathew, Pastry Chef

DoubleTree by Hilton Hotel Dubai - Jumeirah Beach – Dubai, UAE



½ cup granulated sugar
4 tbsp. water
2 tbsp. cream
2 tbsp. butter
3 bananas, sliced into thick chunks
1 tbsp. orange blossom water
3–4 large dates, pitted and chopped
3 DoubleTree Cookies, crumbled
Chopped pistachios for garnish

Combine sugar and water in a pan over medium heat. Bring to a boil. Reduce heat and cook until mixture caramelizes and turns a deep amber color. Remove from heat. Add cream and butter to the caramel and whisk to mix. Gently stir in the bananas, orange blossom water, and the chopped dates.

Fill the bottom of a glass or bowl with a layer of DoubleTree Cookie crumbs, then alternate layers of the banana date mixture and cookie crumbs. Top with chopped pistachios and serve.