

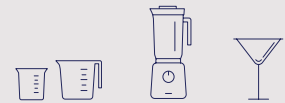
DOUBLETREE COOKIE & MATCHA

YIELD: 1 DRINK

The four corners of the world come together in this heavenly nightcap that hundreds of guests have savored before bed. Concocted by Akihito Komori, the hotel's food and beverage manager, this delicious cocktail is **a medley of rum, blue passion liqueur, almond and cinnamon syrups, cream, egg white, and matcha powder**, all shaken together and garnished with our signature DoubleTree Cookie crumbles.

Akihito Komori, Food & Beverage Restaurant Manager

DoubleTree by Hilton Hotel Queenstown – Queenstown, New Zealand



- 1–2 DoubleTree Cookies, crumbled
- 2 oz. rum
- 1 oz. blue passion liqueur
- 1.5 oz. almond syrup
- 1 tsp. cinnamon syrup
- 1 tsp. heavy cream
- 1 egg white
- 3 tsp. matcha powder

Crumble one DoubleTree Cookie into a cocktail shaker. Add all other ingredients. Shake very well. Strain and pour into a glass. Crumble another DoubleTree Cookie and sprinkle crumbs on top to serve.