DOUBLETREE COOKIE TRIFLE
YIELD: 4 SERVINGS

Portugal is rich with stories and sweets that enchant, like Serradura pudding, an elegantly layered, chilled dessert that inspired our very own DoubleTree Cookie Trifle. Composed of fresh whipped cream, condensed milk, plump raspberries, and generous layers of our signature DoubleTree Cookie crumbles, this dessert is as much a treat for the taste buds as it is for the eyes.

Víctória Santos, Executive Chef
DoubleTree by Hilton Hotel Lisbon - Fontana Park – Lisbon, Portugal

2 cups heavy whipping cream
1 tbsp. sweetened condensed milk
½ tsp. vanilla extract
2–4 DoubleTree Cookies, crumbled
Toasted coconut
Fresh raspberries and red currants (if available)
Edible flowers (optional)

Place the cream in a bowl and whip at medium speed.

Once the mixture begins to thicken, slowly add condensed milk and vanilla extract and continue whipping until the mixture forms stiff peaks; this will take longer than whipping normal heavy whipping cream. Set aside.

To assemble the parfaits, place a few DoubleTree Cookie crumbles in the bottom of a clear glass or cup.

Spoon whipping cream on top of the crumble.

Repeat these steps until the cup is filled to the top, finishing with the DoubleTree Cookie crumbles, a fresh raspberry, and red currants.

Dust with toasted coconut and decorate with an edible flower.