

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.

Victória 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.