

DOUBLETREE COOKIE FRUIT TEMPURA

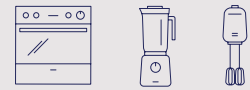
YIELD: 6 SERVINGS

It's as if all the colors of Mexico City came together in this fun and sumptuous dessert made from fresh, seasonal fruits coated in a delightfully light signature DoubleTree Cookie crumble tempura.

Delicate, crisp, and with just the right amount of sweetness, this unique treat pairs perfectly with a dollop of fresh cream or a scoop of vanilla bean ice cream. Whether you're in Mexico City or Michigan, this is a charming treat for all seasons and tastes.

Jose Antonio Acosta Rico, Pastry Chef

DoubleTree by Hilton Hotel Mexico City Santa Fe –
Mexico City, Mexico



2 DoubleTree Cookies, crumbled
1 $\frac{3}{4}$ cups all-purpose flour
1 $\frac{1}{4}$ cups of any orange-flavored sparkling water, chilled
Seasonal fruits, fresh, ripe but firm, (peaches, apricots, bananas, mangoes, papayas, pineapple, etc.) cut into bite-sized chunks or strips
Vegetable or peanut oil for deep frying

Pour chilled orange sparkling water in a handheld siphon (a canister charged with pressurized gas that is commonly used to aerate liquids, making them lighter and bubblier) give two pumps and chill for one hour.

Place crumbled DoubleTree Cookies and flour in a food processor and process till the cookies and flour are the same consistency. Add additional flour, if necessary, to make 2 cups. Pour into a mixing bowl.

Add the chilled sparkling water to the flour mixture and stir just enough to produce a light batter. Heat the oil to 350°F. Dip the fruit chunks in the batter, coating completely, then in small batches, fry until golden brown. Drain on paper towels. Serve warm by themselves or with vanilla ice cream.