DOUBLETREE COOKIE MOUSSE

YIELD: 4 SERVINGS

Beachy vibes, sun-kissed faces, and warm, salty ocean air float into consciousness when you first take a bite of this mouth-watering coffee and coconut delight. **Infused with Mexico’s famous Veracruz coffee**, which is distinguished by its nutty flavor and chocolatey overtones, and drizzled with our signature DoubleTree Cookie crumbles, this is a simple yet memorable dessert that will keep you coming back for more.

**Fabiola Santiago Martinez, Pastry Chef**
DoubleTree by Hilton Hotel Veracruz – Veracruz, Mexico

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**COOKIE BASE**
4 DoubleTree Cookies, crumbled
1 stick + 1 tbsp. butter, melted

**MOUSSE**
1 tbsp. + 1 tsp. gelatin, softened per package directions
1 cup coconut cream
1 egg yolk
⅔ cup whipping cream
¼ cup sugar
1 ¾ cups meringue powder

**CARAMEL COFFEE TOPPING**
1 cup sugar
3 tbsp. + 1 tsp. water
3 drops lemon extract
1 ½ tbsp. of soluble coffee

**GARNISH**
Whipped cream
Fresh raspberries
Mint leaves
DoubleTree Cookie crumbs

**BASE**
Mix crumbled DoubleTree Cookies and melted butter. Press into the bottom and sides of 4 molds. Set aside.

**MOUSSE**
In a medium mixing bowl over a pan of warm water, combine the coconut cream with the softened gelatin. Stir in the egg yolk, then the meringue powder. Whip the cream with the ½ cup sugar and fold into the coconut cream mixture. Pour over the cookie crumb base and refrigerate for 2 hours.

**TOPPING**
In a small saucepan, bring the water and sugar to a boil. Add the lemon extract. Heat until it begins to caramelize. Add ½ cup water and the coffee. Stir until completely dissolved.

To serve, unmold the mousse and drizzle with the caramel coffee topping. Top with a spoonful of whipped cream, mint leaves, a raspberry, and additional DoubleTree Cookie crumbs.