

DOUBLETREE COOKIE PANNA COTTA NEST EGG

YIELD: 5 EGGS

This incredibly innovative DoubleTree Cookie Panna Cotta Nest Egg was the brainchild of Executive Chef Michael Callcutt and Senior Chef de Partie Elvio Selinunti, and was originally created for Easter celebrations at the London hotel. A delicious white chocolate version of the **traditional Italian panna cotta is nestled in a crisp pastry nest** and finished with a sprinkling of our signature DoubleTree Cookie crumbles. It doesn't have to be Easter to enjoy this artistic sweet treat!

**Michael Callcutt, Executive Chef
and Elvio Selinunti, Senior Chef de Partie**

DoubleTree by Hilton Hotel London ExCel –
London, England, UK



PASTRY NEST

¾ cup + 2 tbsp. flour
½ tsp. baking powder
3 tsp. powdered sugar
Pinch of salt
½ cup water
2 ½ tsp. butter
Oil for deep frying

WHITE CHOCOLATE PANNA COTTA

3 gelatin leaves
1 cup whole milk
1 cup heavy cream
1 vanilla pod, split
lengthwise, seeds scraped out
2 tbsp. + 1 tsp. caster sugar
1 ¾ oz. white chocolate

Mix flour, baking powder, sugar, and salt together; add butter and mix with fingers to a breadcrumb-type texture; add water and mix until dough forms. Divide dough into five portions and allow to rest. Flour rolling surface; then roll out five thin disks.

In a hot skillet, heat the disks for 5–10 seconds on each side; allow to cool. Thinly slice the disks and place on the inside of a medium ladle, spread evenly, but covering all areas. Place a smaller ladle inside and deep fry until crispy; set aside to cool.

Remove flesh from mango. Place in a pan, add water and sugar, and reduce by half, ensuring mango is very soft. Cool slightly, then pour into blender and purée; return to heat. Mix cornstarch with a little water and add to mango purée. Allow to thicken. Place in a squeeze bottle and cool. Squeeze purée into 10 half-sphere molds and freeze.

When frozen, rub a little water on the surface of the gel, then push two halves together, making 5 small balls of mango gel. Return to freezer until required.

Soak gelatin leaves per package directions. Place the milk, cream, sugar, and vanilla pod in a pan and bring to a simmer; remove vanilla pod and discard. Squeeze excess water out of gelatin and add to mix. Stir gently until dissolved. Place mix in 10 half-sphere molds and allow to set for 30 minutes. When the mix has started to set, place mango gel ball into each egg where the yolk would normally be. Place the other half of the egg mold on top making a full egg. Some mix will come out—wipe this away and discard. Place in freezer until frozen.

Blend all five cookies into a fine powder. Remove eggs from molds and place on a fine wire tray. Pour warm white chocolate over each egg then quickly sprinkle with cookie crumbs, covering all areas of the egg. Make a flat base so the egg can stand. Store in fridge on waxed paper until required.

Garnish the plate using any leftover cookie crumbs and mango gel. Place pastry nest on cookie crumbs so it is stable. With a hot knife cut egg in half and arrange both halves in nest. Serve.

MANGO GEL

1 mango
1 tbsp. caster sugar
2 tsp. cornstarch
½ cup water

FINISHING THE EGG

5 DoubleTree Cookies
(bake then freeze)
3 ½ oz. white chocolate (melted)
1 tbsp. + 1 tsp. vegetable oil
(mix vegetable oil with
chocolate to make it a
bit thinner)