

DOUBLETREE COOKIE & PEAR DELIGHT

YIELD: 12 PEARS

A trip to Romania isn't complete without a taste of tuică, the country's national drink and a potent spirit brewed with plums and sometimes a whole pear inside the bottle. Such creativity inspired our very own pear delicacy, the DoubleTree Cookie & Pear Delight.

This complex and intricate dessert is composed of many layers and is served on a bed of our signature DoubleTree Cookie crumbles.

Felician Muresan, Sous Chef

DoubleTree by Hilton Hotel Cluj - City Plaza –
Cluj-Napoca, Romania



PEAR JELLY

1 ¼ cups pear juice
1 tbsp. + 1 tsp. sugar
½–1 tsp. agar powder or
gelatin, softened
2 tsp. lemon juice

FILLING

1 lb. (4 medium) Bosc
pears, peeled, cored, and cubed
1 ½ tsp. olive oil
¼ cup powdered sugar
1 tbsp. + 2 tsp. lemon juice
1 cup of pear jelly (see recipe above)
½ tsp. juniper berries,
finely crushed

Heat the pear juice, and mix in the sugar and softened gelatin. Bring to a boil and simmer for 1 minute. Remove from heat, add the lemon juice, and allow to cool. Meanwhile, peel, core, and cube the pears. Toss cubes in the lemon juice; divide into two equal portions, and set aside.

In a hot frying pan, sauté half the pears with the olive oil and sugar on high heat for about 3 to 4 minutes. Transfer into a large bowl and mix with the reserved pear cubes. Using an immersion blender, take 1 cup of the chilled pear jelly, add the crushed juniper berries, and blend. Scoop into a 24-count mini demi sphere silicone mold and freeze completely.

Unmold the mini half-spheres and, using disposable gloves, put one half-sphere on top of another. Dip your finger in a bowl of cold water and run it around the middle to form a seal. Return all 12 spheres to the freezer.

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