SPRING FLOWERS & DOUBLETREE COOKIE PARFAIT

YIELD: 1 PARFAIT

Inspired by the beauty of Japan’s world-famous cherry blossoms, this wonderfully simple yet delicious parfait brings together a medley of fresh seasonal fruits, the edible sprigs of the cherry blossom tree, and, of course, our signature DoubleTree Cookie, broken into bite-sized pieces. Modern, simple, and an easy favorite for all ages.

Yuh Tobari, Executive Chef
DoubleTree by Hilton Hotel Naha – Naha City, Japan

½ cup of vanilla ice cream
1 DoubleTree Cookie broken into 4 pieces
Seasonal fruits sliced and/or cubed (strawberries, orange and grapefruit sections, dragon fruit, etc.)
Edible flowers, mint leaves, and cherry blossoms for garnish

In a small, chilled bowl, crumble 3 of the cookie pieces. Mix the ice cream with the cookie crumbs, fruits, and edible flowers. Spoon into a cocktail glass. Decorate the plate with mint leaves, edible flowers, and a sprig of cherry blossoms. Place the remaining cookie quarter on the rim of the glass.

To eat, use the cookie as a scoop and treat yourself to the taste of spring in Japan!