

DOUBLETREE COOKIE VELVET MARTINI

YIELD: 1 MARTINI

With DoubleTree by Hilton Hotel Boston - Downtown nestled in the heart of Boston's Theatre District and next to the city's famous St. Patrick's Day parade route, *we dreamed up the perfect cocktail to take center stage.* Combining mouth-watering crumbles of our signature, warm DoubleTree Cookie with the rich, earthy flavors of stout lager, the DoubleTree Cookie Velvet Martini was born. It's a celebratory cocktail not only for St. Patrick's Day, but for every day.

Jared Hall, Assistant Food & Beverage Manager

DoubleTree by Hilton Hotel Boston - Downtown – Boston, MA, USA



MARTINI

1 ¼ oz. stout lager infusion
1 ¼ oz. vanilla vodka
1 oz. white chocolate liqueur
Whipped cream and stout lager
cookie crumble for garnish

STOUT LAGER INFUSION

(makes about 14 oz.)

2 DoubleTree Cookies
1 pint stout lager

STOUT LAGER COOKIE CRUMBLE

(enough for 2–4 drinks)

Reserved DoubleTree Cookie crumbs
infused with stout lager
1 ½ heaping spoonfuls of
brown sugar

Crumble cookies into a blender and blend to a fine crumble. Combine with pint of stout lager. Let sit for 30 minutes, stirring occasionally. Pour through a fine mesh strainer. Set aside 1 ¼ oz. for the martini and refrigerate the rest of the infusion. Reserve strained cookie crumbs for crumble.

Press as much excess liquid from the crumbs as possible. Combine crumbs with brown sugar and spread thin on a parchment paper-lined baking sheet. Bake at 450°F for 20 minutes or until dry. Let cool for 30 minutes. Break into small chunks for garnish.

Combine infusion, vanilla vodka, and white chocolate liqueur in shaker. Shake well and strain into a chilled martini glass. Garnish with whipped cream and stout lager cookie crumble.