



DOUBLETREE COOKIE TACO

INGREDIENTS

1 frozen DoubleTree Cookie dough “puck”

1 banana

1 oz coconut sorbet

1 oz passion fruit sorbet

1 oz raspberry-tarragon sorbet

1 oz mango sauce

1 oz strawberry sauce

1 strawberry (for garnish)

.25 oz toasted coconut

2 sprigs fresh tarragon

25 oz sugar for caramelizing the banana

PREPARATION

- Thaw frozen DoubleTree Cookie dough to room temperature. Partially-bake for 8 min in 350° F oven.
- Take the partially-baked DoubleTree Cookie out and flatten with a metal spatula. Put back into the oven and bake for 4 more minutes.
- When the DoubleTree Cookie is finished baking, mold it around a wooden rolling pin. Allow to cool for a few minutes to take shape.
- Slice 1 peeled banana lengthwise, sprinkle the cut sides with sugar and caramelize the sugar under the broiler of an oven or use a hand-held brûlée torch.

- Purée the mango in a blender and reserve in a squeeze bottle.
- Purée strawberry in a blender and reserve in a squeeze bottle.
- On a plate, “draw” designs with the mango sauce and strawberry purée as desired.
- Place the DoubleTree Cookie “shell” in center of plate. Insert the caramelized bananas inside of the shell.
- Scoop passion fruit, coconut and raspberry-tarragon sorbets into the caramelized banana.
- Garnish the passion fruit sorbet with julienned strawberry
- Garnish the coconut sorbet with toasted coconut
- Garnish the raspberry-tarragon sorbet with sprigs of tarragon.

Yields 1 dessert (serves 1-2)