



DOUBLETREE COOKIE PHYLLO ROLLS

INGREDIENTS

Phyllo Rolls

2 DoubleTree Cookies, crumbled
1/3 cup (75 gm) cream cheese
2 tbsp (30 gm) butter
3 tbsp (50 gm) whipped cream
topping
4 tps (20 ml) coconut milk
.5 oz (20 gm) freshly grated
coconut powder
3 phyllo sheets
2 tbsp (10 gm) icing sugar
(powdered sugar)

Panaka Syrup

1/4 cup (50 gm) vellam/local jaggery
2 gm (pinch) ginger powder
2 tsp (10 ml) lemon juice
2 gm (pinch) cardamom powder
2 gm (pinch) crushed peppercorn
1/3 cup (100 ml) water

PREPARATION

- Mix the crumbled DoubleTree Cookies with half of the butter and all of the cream cheese.
- Take 3 sheets of phyllo and layer each sheet with butter.
- Divide the DoubleTree Cookie mix into 3 equal parts to place in the center of each phyllo sheet. Roll and fold like an eggroll.
- Brush the outside of each roll with remaining 15 gm of butter and bake in the oven at 200° C (395° F) for 10 minutes, or until a golden color is achieved.

- Create the panaka syrup by mixing vellam/local jaggery, ginger powder, lemon juice, cardamom and crushed peppercorn with water and bring to a boil for approximately 10 minutes, or until a thick syrup consistency is achieved.
- In a separate bowl mix the coconut milk, coconut powder and whipped cream together. Blend in the panaka syrup, leaving a portion of the syrup aside for garnish.

To Serve

- Place the 3 phyllo rolls on a plate and top with icing sugar (powdered sugar).
- Add a scoop of the coconut cream mix next to the phyllo dessert and drizzle with panaka syrup.

Yield 3 phyllo rolls