

Tagalong Cheesecake Mousse Martini

BLU Italian Grille, Chef Steven Schauner, Chef Quang Dinh



14 oz Cream Cheese

2/3 cup confectionary sugar

1 teaspoon vanilla extract

1 cup heavy whipping cream

½ box Tagalong Girl Scout Cookies

½ box Dulce de Leche Girl Scout Cookies

5 oz clarified butter

8 Samoa Girl Scout Cookies

12 oz raspberry coulis

1 piping bag

8 chocolate cigars

To make mousse: With wire whisk, beat cream cheese, sugar and vanilla until smooth and creamy. Gently whisk in ½ the whipped cream. With rubber spatula, fold in remaining whipped cream. Pulse Tagalongs in Cuisinart and fold into cheesecake mixture. Fill mixture into a piping bag.

Pulverize Dulche de Leche cookies very fine for crumb topping. Mix crumbs with butter until incorporated and toast in 350 degree oven for 5 minutes.

Using a small juice glass or martini glass, gently fill bottom with one ounce raspberry coulis. Using a piping bag, layer the cheesecake mousse above the coulis and repeat with raspberry coulis. Dust the top with toaster Dulce de Leche cookie crumbs and garnish with Samoa and chocolate stick

Recipe will make 8 servings.