



RECIPE BY
PASTRY CHEF KAT KESSLER

Dolce De Leche with Macerated Strawberries and Marcona Almond Brittle

8 Oz Can	Sweetened Condensed Milk
1 Qt	Strawberries, cut in half
1/4 C	Sherry Vinegar
1 Tbls.	Chopped Basil
2 tsp.	Sugar

1. Place unopened can of condensed milk in a large pot of water and simmer for 3 hours. Place can in a ice bath for a half hour to cool
2. Place strawberries, vinegar, basil and sugar in a mixing bowl and toss, refrigerate for 2 hours.

For the brittle

1/2 C	Sugar
1/4 C	Light Corn Syrup
1 Tbls.	Brown Sugar
1 Tbls.	Room Temp Butter
1 Tbls.	Salt
1/4 C	Marcona Almonds Crushed

1. Combine first five ingredients.
2. Fold in nuts.
3. Place quarter sized pieces on parchment paper.
4. Bake at 350 until golden brown.

Assembly

1. Open condensed milk and scoop out caramel into a rocks glass.
2. Using a slotted spoon top caramel with macerated strawberries.
3. Crack a piece of brittle and place on top.
4. Garnish with a sprig of fresh basil.

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