

LUXURIOUS WAYS TO  
CELEBRATE MOTHER'S DAY  
WITH ICONIC HOTELS AT  
HOME



Despite continuing to stay at home, there are plenty of creative ways to celebrate Mother's Day. Iconic luxury hotels from around the world—including Paris' Hôtel de Crillon, A Rosewood Hotel and Timbers Kiawah in South Carolina—have come together to ensure that the mother figure(s) in your life have the best day possible.

From serving her delicious creations and concocting cocktail recipes for Happy Hour to recreating an indulgent spa experience, here are some luxurious ways to celebrate Mother's Day with iconic hotels at home:

### **SERVE HER BREAKFAST IN BED.**



Start the day by surprising mom with breakfast in bed, complete with fresh flowers, a cup of coffee and a new and innovative dish—such as Pina Colada and Torrija, [Rosewood Little Dix Bay's](#) special take on French Toast. The recipe fuses Caribbean and Spanish cuisine for a unique and elevated breakfast entrée that is simple to make yet utterly impressive.

### **For the Torrija:**

#### Ingredients:

- 1 k brioche
- 500 ml milk
- 250 ml cream
- 200 g egg yolk
- Vanilla
- 100 g sugar

#### Instructions:

1. Combine the liquid ingredients and soak the brioche overnight
2. Cook in a pan with a little clarified butter and brown sugar

### **For the Pineapple Gelatin:**

#### Ingredients:

- 500 g pineapple juice
- 15 g sosa vegetable gelatin

#### Instructions:

1. Mix the juice and gelatin
2. Store in the cooler for 12 hours
3. Cut into small cubes

## **For the Yogurt Mousse:**

### **Ingredients:**

- 250 g yogurt
- 100 g 35% cream
- 50 g sugar
- 15 ml lemon juice
- 3 gelatin leaves

### **Instructions:**

1. Soak the gelatin in cold water
2. Mix the yogurt, sugar and lemon juice
3. Add gelatin to the mix and add the cream once it is mixed
4. Store in the cooler for 12 hours and cut into cubes

Finally, arrange the torrija, pineapple gelatin and yogurt mousse on one plate and top with your choice of ice cream.

BAKE HER A FRESH PIE.



In celebration the start of strawberry season, treat your loved ones to a slice of Paris with [Matthieu Carlin's](#) famous fresh Strawberry Pie. The acclaimed Head Pastry Chef of the City of Lights' most iconic hotel, [Hôtel de Crillon, A Rosewood Hotel](#), has revealed his renowned recipe for families to simply recreate in their home kitchens. A gourmet tart that celebrates the beginning of summer, the pie consists of a Breton shortbread base with hints of jasmine tea bringing a floral touch and delicate flavor to the traditional dessert.

\*Serves 5

Preparation Time: 1.5 hours

Cooking Time: 40 minutes

Rest Time: 2 hours

### **For the Sablé Breton:**

1 egg yolk

1/2 cup of powdered sugar

3 tbsp of butter

1/2 cup of flour

1/2 tsp of baking powder

1 pinch of salt (or fleur de sel)

To make the butter element, add the egg yolk and sugar to a blender and blend until smooth. Add the butter and salt and blend. Transfer to a bowl and add the sifted flour and baking powder to the mixture without over-working the dough. Using a pastry bag, fill a 7- inch pie plate with the dough. Place the pie plate on a baking tray and bake for 16 minutes at 340 °F.

### **For the Jasmine Tea Ganache:**

1 cup of whipping cream

1.5 oz of white chocolate

1 gelatine leaf (0.07oz)

1 tbsp of jasmine tea (you can use another tea if you'd like)

It is best to make the ganache the day before, as it is essential to let the ganache rest for 2 hours in the fridge. Soak the gelatin leaf in ice water. Heat the cream to 176°F and infuse the tea for 4 minutes into the cream, then strain. Reheat the cream and add the white chocolate and the gelatin leaf. Mix with a hand blender, being careful not to incorporate air bubbles into the mixture, and sieve. Let stand for 2 hours in the refrigerator. Whip the ganache in a blender until it reaches a medium-stiff consistency. Put it in a piping bag.

### **For the Strawberry Jam:**

3.5 oz of Strawberries

1/2 cup of powdered sugar

1/2 tsp of rapid-set Pectine NH

Cut the fresh strawberries then put them in a saucepan with 2/3 of the sugar, and bring to a boil. Mix the rest of the sugar with the Pectin and then add the mixture to the strawberries. Mix well. Then bring the jam to a low boil for five minutes. Set aside to cool.

### **For assembly and finishing the pie:**

17.5 oz of Strawberries Edible Flower( optional)

Using a piping bag, cover the Breton shortbread with the jasmine ganache, then cover with the strawberry jam sparingly. Cut the strawberries into slim pieces. Place the strawberries in a circle from the outside to the inside on top of the jam. If you would like, you can also add edible flowers to decorate the pie.

GIVE HER A LIMITED-EDITION GIFT.



These new [limited-edition turtle print beach cruisers](#) (\$1,200) are the perfect gift for the animal-loving mother. Kiawah serves as a vital nesting ground for the Loggerhead sea turtle, so in an effort to raise awareness for turtle protection, [Timbers Kiawah](#) has joined forces with luxe sportswear brand Peter Millar to create a custom turtle print cruiser. These colorful bicycles are available for public purchase, with a portion of the proceeds being donated to the Town of Kiawah's Turtle Patrol program, which has been dedicated to saving the sea turtles since 1973. To purchase, please call 843-300-1646.



## TOAST HER AT HAPPY HOUR.



No Mother's Day celebration is complete without a toast to the mom of honor. This year, recreate one of her favorite cocktails at home or try a new concoction, like the Lavender Aviation from [Rosewood Mansion on Turtle Creek](#). The light mixture of gin, lemon and lavender is complimented by maraschino and crème de violette to create a refreshing cocktail that tastes as good as it looks. Share a snap of the photogenic drink on social media to inspire your friends and followers to try it for themselves, too!

### Ingredients:

- 2 oz gin of choice
- ¾ oz fresh lemon juice
- ½ to ¾ oz lavender syrup\*
- ½ oz creme de violette
- Luxardo Maraschino
- Amarena cherries

### Instructions:

- Build over ice in a shaker
- Shake as much or as little as you like
- Pour into martini glass or cup
- Garnish with amarena cherries, a lemon peel or fresh mint

### \*Lavender Syrup Ingredients:

- Simple Syrup (50/50 sugar and hot water)
- Honey (60/40 honey and hot water)
- Several drops of Lavender Extract
- 2 oz Luxardo Maraschino
- Several drops of purple natural food coloring

## TREAT HER TO HOMEMADE BATH SALTS.



Create special memories for Mother's Day at-home this year and elevate a homemade gift with a special recipe for some relaxing time for Mom. Take a page from [Sense, A Rosewood Spa's Spa Director Michelle Christensen's book](#) and create a spa-bath at home for a soothing evening at the end of the day.

- Combine 4-6 drops of mom's favorite essential oil, or mix-and-match two drops of various oils to create a custom scent and mix with Epsom salts in a medium mason jar.
- Write the special recipe on a little card, punch a hole in the corner and wrap around the jar with string or Raffia.
- Add a small wooden spoon as a final touch and it's ready to go!
- Pro tip: lavender essential oil is perfect for relaxation, while peppermint can be great to soothe aching muscles.

### **MAKE HER A LIP SCRUB.**



On the day itself, celebrate by spending time together creating DIY spa treatments and products that can be made using items easily found in one's home. For a simple and fun treatment, try the Lemon Sugar Lip Scrub from [Rosewood Miramar Beach](#), a blend that smooths chapped lips and tastes good to boot!

#### Ingredients:

- 3 tablespoons brown or white sugar
- Juice from a lemon wedge
- 1 tablespoon of lemon zest
- 3 tablespoons of coconut oil

#### Instructions:

1. Mix all ingredients in a small ramekin.
2. Apply scrub to lips with fingertips in a circular motion.
3. Rinse with water and apply favorite lip moisturizer.