SMOOTH OPERATOR

Baba in disguise into brioche mold



Recipe

BABA DOUGH

Flour T55	400g
Salt	8g
Granulated sugar	24g
Fresh yeast	20g
Whole milk	58g
Whole eggs	240g
Butter (melted)	120g
Totaal	**870g**

BABA DOUGH

On the mixer with the hook attachment, combine flour, sugar, salt, dissolved yeast with warm milk (25°C) and the cold eggs. Knead on second speed for 10 minutes (maximum temperature of 23°C) and allow the dough to rise for 30 minutes keeping it in the mixing bowl. Add the melted butter and knead again for 10 minutes until the butter incorporate perfectly. Pipe the baba dough into brioche molds. Allow the dough rising in the proofing box at 28°C maximum around 30 minutes. Bake in the convection oven at 180°C around 20 minutes. After baking, unmold and let dry in a dry place until time for soaking process.

MANDARIN ANIS SYRUP

Mandarin puree	250g
Sugar	250g
Gelatin mass	30g
Totaal	**530g**

MANDARIN ANIS SYRUP

Heat up half the puree with the sugar and the anis to the boil. Let infuser 10 min. Strain, heat up mat 60°C and add the melted gelatin mass stirring well. Pour the remaining puree and reserve. Heat up to 85°C to soak completely the baba.

MANGO PASSION FRUIT CONFIT

Passion fruit puree	40g
Pectin NH 3,	5g
Glucose powder	40g
Sugar	40g
Mango puree	110g
Gelatin mass 220 bloom	12g
Mandarino tardive di Ciaculli	100g
Totaal	**385.5g**

MANGO PASSION FRUIT CONFIT

Heat up to 50°C the passion fruit puree and add the mixture pectin NH/sugar stirring well.

Bring to a boil to activate the pectin, add in the melted gelatin and the mango puree.

Let set up in the refrigerator and mix until smooth texture. Add the Mandarino and fill the center of the baba with it.

HAZELNUT CRUST DOUGH

Butter	190g
Icing sugar	180g
Salt	2g
Hazelnut powder	55g
Whole eggs	115g
Cake flour	360g
Corn starch	103g
Totaal	**1005g**

HAZELNUT CRUST DOUGH

In the mixing bowl start kneading the butter, the icing sugar, salt, and almond powder until homogeny texture. Add the mixed eggs followed by the sifted flour and corn starch. Roll at 2,5 directly into 2 sheets of baking paper. Let rest in the refrigerator until cold. Cut the dough into round shape slightly bigger as the soaked baba base.

DARK CHOCOLATE CREAM

Heavy cream 35% fat	200g
Whole milk	200g
Egg yolks	80g
Sugar	40g
Whole milk	58g
Minuetto Madagascar 74%	190g
Totaal	**768g**

DARK CHOCOLATE CREAM

Bring the cream and the milk to a boil and pour into the premixed egg yolks-sugar mixture. Heat to 84°C, strain and pour gradually the crème anglaise into the melted chocolate using an immersion blender to create a perfect emulsion. Let crystallize in the refrigerator.

Turn the baba dough upside down, fill the middle with some confit and cover with the hazelnut crust dough. Scoop a nice chocolate cream Quenelle on top, some skinned hazelnut, mandarin segment, and flower petals.

Assembly, layout and finishing

Decorate with the Dobla Chocolate Star Anis & Teardrop Fine Dark.

Enjoy this exciting recipe.

Featured Product(s)



Teardrop fine dark



Chocolate star anise