Tropical BaBa Bûche

The classic Babà revisited with different shape and taste. The Tropical Babà are filled with a Coconut Namelaka, Tropical Caramel and a Mango & Yuzu mousse. This layered cake weights around 800g, is 23x5,5x4 cm and is suitable for 8 persons.



Recipe

BABÀ DOUGH

Dolce Forno Maestro	500g
High protein flour	500g
Fresh yeast	20g
Salt	15 g
Whole eggs	1050g
Butter (82%fat)	270g
Totaal	**2055g**

BABÀ DOUGH

In a planetary mixer with hook, mix Dolce Forno Maestro, flour, salt, yeast and only 600 grams of cold eggs.
Knead at speed 2 for about 10 minutes until a good gluten mesh is formed (do not exceed 24°C)
Continue adding the remaining eggs little by little until completely absorbed, you will obtain a very soft but elastic dough.
Finally add the butter with a soft consistency in two or three times.
Let the dough rise in a proofer at 28-30°C for about 1 hour and in any case until it reaches doubled in volume.
Mix again in the planetary mixer with hook for another 4-5 minutes. Dress 150g of babà dough in the 23x5.5x4cm mould. Let the dough rise in a proofer at 28°C for about 1 hour.
Bake in a fan oven at 160°C for about 25 minutes.

PABANA SYRUP

Pabana Puree Ravifruit	1000g
Water	500g
Sugar	500g
Totaal	**2000g**

PABANA SYRUP

Heat water and sugar, let the sugar dissolve well. Add the puree.
Cut the babà into 1.5cm high slices.
Cool and soak the babà slices.

COCONUT NAMELAKA

Milk	200g
Glucose	10g
Lilly Neutro	45g
Joygelato Cocco	16g
Sinfonia White Chocolate	340g
Cream 35%	250g
Totaal	**861g**

COCONUT NAMELAKA

Bring the Milk, Glucose to a light boil, add Lilly Neutro and Joygelato Cocco mix with the Sinfonia White Chocolate and finally with the cold cream. Leave to rest overnight in the refrigerator.

TROPICAL CARAMEL

Sugar	300g
Glucose	100g
Passion Fruit Puree Ravifruit	50g
Mango Puree Ravifruit	200g
Butter	50g
Totaal	**650g**

TROPICAL CARAMEL

Caramelize the sugar with the glucose, then add the hot fruit puree.
Immediately afterwards bring to 104°C.
When the caramel drops below 60°C add the butter and emulsify.

MANGO & YUZU MOUSSE

Mango Puree Ravifruit	330g
Yuzu Puree Ravifruit	70g
Semi-whipped cream	500g
Lilly Neutro	100g
Totaal	**1000g**

MANGO & YUZU MOUSSE

Semi-whip the cream, mix the slightly heated fruit puree with the Lilly Neutro with a whisk and add the cream in two parts, mixing delicately.

MIRROR GLAZE

Water (1)	150g
Gelatin sheets 200 bloom	22g
Water (2)	132g
Sugar	300g
Glucose	300g
Condensed Milk	200g
Sinfonia White Chocolate	250g
Totaal	**1354g**

MIRROR GLAZE

Make the gelatin mass by mixing the gelatin powder or sheets with lukewarm water (2) and leaving it to cool.
Bring water (1), sugar and glucose to 103°C.
Add the condensed milk, the gelatine mass and mix with an immersion mixer.
Add the chocolate while continuing to mix. Color the Mirror glaze as desired in this case using a water-soluble orange and red dye. Keep overnight in the fridge. Heat the mirror glaze between 32/35°C to be able to use it.

Assembly, layout and finishing

Start putting a layer of Mousse into the mold, trying to cover the edges.
In the center, place a slice of babà already soaked in the tropical syrup. Semi-whip the coconut Namelaka and make a layer of about 1cm on the slice of babà and then a layer of tropical caramel.
Repeat the procedure until you finish with the babà and the mousse.
Blast the cake at -40°C.

Once chilled, bring to -20°C and glaze with mirror glaze.
Make decorations with coconut namelaka and tropical caramel dots.
Decorate with fresh mango and colorful flowers.

The Dobla Touch is the Lace Flower Amber and the Spring Leaf Green.

Enjoy this exciting recipe.

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Spring leaf green



Lace flower amber