



CARAMEL BABÀ

BABA DONUT

INGREDIENTS

DOLCE FORNO MAESTRO
MANITOBA FLOUR
FRESH YEAST
SALT
EGGS
UNSALTED BUTTER 82% FAT

g 500
g 500
g 20
g 15
g 1050
g 270

PREPARATION

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 23°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 30 g of dough for each single-portion silicone donut mould, and leave to rise for about 1 hour at 28/30 degrees.

cook at 170 degrees for about 16 minutes, blast chill, unmold and cut off any excess babà.

BERGAMOTTO SYRUP

INGREDIENTS

WATER	g 250
SUGAR	g 250
PROFUMI D'ITALIA BERGAMOTTO DI CALABRIA	g 100

PREPARATION

heat water and sugar
add perfumes of Italy Bergamot
cool and dunk donut at room temperature.
polish with mirror neutral heated to 50 degrees
cool down.

CARAMEL GLAZE

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE	To Taste
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PREPARATION

dip the babà half diagonally with Chocosmart caramel crumble, heated to 35 degrees
cool down

CARAMEL NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA CARAMEL ORO	g 350
LIQUID CREAM	g 200
LILLY NEUTRO	g 40

PREPARATION

Heat the milk with the glucose to around 60°C, add the LILLY NEUTRO and mix with an immersion mixer.
-Add the chocolate (and possibly the flavoring paste) while continuing to mix.
- Add the cold cream slowly while continuing to mix.
-Cover with cling film and refrigerate for at least 4 hours.
- Whip in a planetary mixer at medium speed with a whisk until the required consistency is obtained (about 1 minute).

FINAL COMPOSITION

Decorate the upper part of the babà with a tuft of namelaka and embellish with a SPEAR WHITE DOBLA

RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF