



## 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

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### 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

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### 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

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA CIOCCOLATO 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