



YUZU BABA'

LEAVENED SINGLE PORTION

DIFFICULTY LEVEL



BABA'

INGREDIENTS

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

g 500
g 500
g 25
g 15
g 250
g 1050

PREPARATION

In a stand 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.

Continue adding the remaining eggs a little at time until completely absorbed, you will get a very soft but elastic mixture.

Finally add the butter with a soft consistency in two or three times.

Leave the dough to rise in a leavening room at 28-30°C for about 1 hour and in any case until it has doubled in volume.

Mix again with a hook for another 4-5 minutes.

Dress the dough in cylindrical moulds with central hole.

Let the dough rise in a leavening cell at 28°C max for about 1 hour.

Bake in a ventilated oven at 170° C for about 20 minutes.

Once out of the oven, remove the babà from the moulds and let it cool down.

YUZU SYRUP

INGREDIENTS

WATER	g 1000
CASTER SUGAR	g 500
YUZU PUREE	g 250

PREPARATION

Bring to a boil the water with the sugar.
Once the mixture reaches 45-50°C add the fruit purée and mix.

YUZU WHIPPED GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT	g 265
SINFONIA CIOCCOLATO BIANCO	g 145
WATER	g 25
LILLY NEUTRO	g 25
YUZU PUREE	g 120
LIQUID CREAM 35% FAT	g 265

PREPARATION

Bring the liquid cream (1) with the water to a boil.
Add LILLY NEUTRO and stir with a whisk.
Pour the liquid cream on SINFONIA CIOCCOLATO BIANCO and emulsify
Pour in gently the cold liquid cream (2) and emulsify.
Lastly, add the yuzu purée and mix.
Cover with a plastic wrap and place it in a refrigerator for a night.

GELATINE

INGREDIENTS

RIFLEX SPRAY NEUTRO	To Taste
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PREPARATION

Bring to a slight boil

FINAL COMPOSITION

Soak the babà into the yuzu warm syrup previously heated at 65°-70°C for about 5-10 minutes.

Squeeze gently them to remove the extra syrup and then place them on a wire rack.

Cover with RIFLEX SPRAY NEUTRO.

Cut the babà in half and fill it with yuzu whipped ganache.

Decorate with CURVY HEART GREEN e DAISY DOBLA.

RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF