



RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY®**  
Barbados Rum 1703  
EST.

## MOUNT GAY® CARIBBEAN BABA



THE CHIEF

Original creation by  
Nicolas PIEROT,  
International Pastry Chef Consultant



### 1. BABA DOUGH

For 2 pieces of 200 g:

155 g flour T45  
2 g salt  
52 g butter (82% fat content)  
187 g eggs  
6 g fresh yeast  
6 g honey  
Total weight: 408 g

- 1) In a beater with a dough hook, pour the flour, the salt, the butter into small pieces and the honey, and knead 20 minutes.
- 2) Add half the eggs and the yeast. Knead at speed 2 by adding gradually the rest of eggs in several times until the paste falls apart of the tank of the beater.
- 3) The ideal temperature at the end of kneading is to 24°C.
- 4) Fill a pastry bag with dough. Pour 200 g of dough in each greased moulds 14 cm in diameter.
- 5) Bang the moulds and smooth to remove bubbles.
- 6) Let lift the dough until the height of the moulds.
- 7) Bake 25 minutes at 180°C, then 10 minutes at 150°C.

### 2. BABA SYRUP

1 000 g water  
500 g caster sugar  
5 g of lemon zest  
5 g of orange zest  
2 g Tonka beans  
15 g lemon grass  
5 vanilla pods  
100 g **Black Barrel Mount Gay® rum** 43% vol.  
5 g lime zest  
Total weight: 1637 g

- 1) In a saucepan, bring the water and the caster sugar to the boil.
- 2) Add scraped vanilla pods, zests, crushed Tonka beans and chopped lemon grass.
- 3) Macerate in the refrigerator for 24 hours.
- 4) Sieve and heat to 45°C. Add the **Black Barrel Mount Gay® rum**.
- 5) Remove the babas, let soak for about 15 minutes on one side, then 15 minutes on the other side.
- 6) Keep in the refrigerator.

### 3. PINEAPPLE COMPOTE WITH HONEY

310 g pineapple cut into small dices (brunoise)  
30 g honey  
1 g NH pectin  
8 g brown sugar  
1 vanilla pod  
30 g lemon juice  
Total weight: 380 g

- 1) Put the brunoise in a saucepan.
- 2) Add the scraped vanilla pod, the honey and cook over low heat.
- 3) Sprinkle the mixture of pectin and brown sugar.
- 4) Bring to the boil, add the lemon juice and set aside in airtight box.

### 4. WHIPPED MOUNT GAY® GANACHE

483 g cream (35% fat content)  
3 g of 200 Blooms gelatin powder  
15 g water for gelatine  
97 g white chocolate 32%  
50 g **Black Barrel Mount Gay® rum** 43% vol.  
Total weight: 648 g

- 1) Bring the cream to the boil.
- 2) Pour on the white chocolate and the gelatin (previously soaked in water). Add the **Black Barrel Mount Gay® rum** and mix.
- 4) Place for 12 hours in a refrigerator.
- 5) Whisk (the mixture remains flexible) and use it right away.

### 5. PASSION NEUTRAL GLAZE

200 g basic neutral gel  
40 g passion puree  
Yellow water soluble colorant  
40 g water  
Total weight: 280 g

- 1) Mix the gel, the passion puree with the water, and bring to 30-35°C.
- 2) Add a few drops of yellow colorant.
- 3) Use it right away on a cold foundation.



[www.remycointreugastronomie.com](http://www.remycointreugastronomie.com)