



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® BABA



THE CHEF

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Recipe for 24 Flexipan® individual savarins with a diameter of 7 cm

1. SAVARIN DOUGH

500 g flour T45
10 g salt
20 g sugar
30 g baking powder
400 g whole eggs
40 g water
160 g butter

Using a paddle attachment (for larger quantities, we advise you to knead with the hook, the principle remains the same), mix all ingredients, except water and butter. Knead at speed 2 until the dough is smooth, add water. Let dough rise for 20 minutes, then at low speed, add warm melted butter. When completely incorporated, fill a pastry bag with a plain tip of 12 mm and pour around 50 g of dough in each Flexipan® savarin mold or greased classical mold. Let lift at 28°C for around 40 minutes. Bake to 150°C in a convection oven or 200°C in a deck oven, for around 40 minutes. Unmold.

2. CURRANT CONFIT

500 g currant purée
200 g sugar
10 g pectin NH

Heat currant purée to 50°C with half of the sugar. Add pectin and the remaining sugar previously mixed together. Whip, then boil for 5 minutes to obtain the texture of jam.

3. COINTREAU® CHANTILLY

500 g liquid cream (35% fat)
60 g sugar
15 g Cointreau® 60% vol.

Using a whip, whisk all ingredients to obtain a chantilly texture.

4. CURRANT SYRUP

650 g sugar
500 g currant purée
1 000 g water

Boil sugar, currant purée and water together. Set aside.

5. ASSEMBLY AND DECORATION

S.Q. blond topping

Heat syrup to 65°C, put the savarins into the syrup, return them after 20 minutes, then put them out when they are perfectly soaked. Allow to drain on a rack. Cover the savarins with the blond topping. Pipe half a centimeter of currant confit in the center of savarin, then form a beautiful rosace shape with Cointreau® chantilly. Decorate with bunch of currant.