



RÉMY COINTREAU

GASTRONOMIE

METAXA®

THE CHEF

Original creation by
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MICHALIS' BABA

Recipe for 30 babas

1. BABA DOUGH

15 g fresh yeast
225 g milk 25°C
75 g strong flour
300 g strong flour
230 g eggs
30 g caster sugar
8 g salt
1 orange zest
1 lemon zest
120 g butter 82%

Mix the first 3 ingredients and leave to stand for 30 minutes at room temperature. When the mixture has doubled in volume, add the remaining ingredients except the butter and knead for 5 minutes. Then gradually add the soft butter until it is fully incorporated and the dough is smooth and supple.

2. METAXA WHITE CHOCOLATE WHIPPED GANACHE

505 g cream
1 vanilla pod
4,5 g gelatine
165 g white chocolate
35 g Metaxa® 60%

In a saucepan, heat the cream with the vanilla pod. When boiling, stir in the gelatine, then the white chocolate. Allow to cool slightly before adding the Metaxa®. Set aside in the fridge for 24 hours before beating like whipped cream to decorate the baba.



3. SOAKING SYRUP

1 liter water
500 g caster sugar
Zest of half an orange
Zest of half a lemon
Zest of half a mandarin
100 g Metaxa® 60%

In a saucepan, bring all ingredients to the boil, except the Metaxa®, which must be added at a maximum temperature of 40°C. Soak the babas when they reach a temperature of 60°C.

4. PASSION ORANGE COMPOTE

150 g caster sugar
10 g yellow pectin
300 g orange segments
150 g passion fruit puree
2 orange zests

Mix sugar and pectin. Place all ingredients in the Thermomix and blend at speed 4, Varoma function (120°C) for 5 minutes.

5. ORANGE CONFIT

200 g water
100 g sugar
30 g orange peel sticks (zest only, no white)

Bring water and sugar to the boil in a saucepan. Reduce heat and add orange peel sticks. Reduce for 10 minutes, then remove from heat and leave to cool.

6. ASSEMBLY

Place at the bottom of the glass about 30 g of passion orange compote, then the baba already soaked in syrup. Garnish with the Metaxa® white chocolate whipped ganache. Decorate with the orange confit.