



RÉMY COINTREAU

GASTRONOMIE



ELIXIR BABA



THE CHEF

Original creation by
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Relais Desserts



Recipe for 24 individual babas

1. BABA DOUGH

- 50 g fresh yeast
- 240 g whole eggs
- 300 g oatmeal flour T45
- 75 g caster sugar
- 175 g Constant dairy butter
- 5 g Fleur de sel

Dilute the yeast with $\frac{3}{4}$ of the eggs in the bowl of a mixer fitted with a hook. Mix in the flour and sugar on 1st speed until you have a smooth dough, then switch to 2nd speed for 5 minutes and add the remaining eggs. Knead the dough until it starts to come away from the bowl, the temperature should be 25°C. Add the butter and Fleur de sel, then knead the dough until it comes away again.

Immediately fill the kouglof moulds (ø 7 cm) and place in an oven at 32°C for 40 minutes. Bake in a fan-assisted oven at 170°C for 20 minutes. Unmould the babas and return to the oven for 5 minutes. Leave to dry 48 hours before soaking.

2. BABA SYRUP

- 500 g water
- 250 g caster sugar
- 10 g orange zests
- 2 g lemon zests
- 1 vanilla pod
- 50 g Mount Gay® rum 55%
- 20 g pineapple puree

Bring the water, sugar, zest and crushed vanilla pod to the boil. Add the pineapple puree. When the temperature is below 40°C, stir in the Mount Gay® rum. Leave to infuse for 24 hours in the fridge, then strain.

3. BABA PUNCH

- $\frac{1}{3}$ Cointreau® 60%
- $\frac{2}{3}$ Mount Gay® rum 55%
- 500 g neutral glaze

Heat the baba syrup to around 40°C. Soak the babas well, turning regularly, then leave to stand on a wire rack for 30 minutes before soaking with a mixture of $\frac{1}{3}$ Cointreau® and $\frac{2}{3}$ Mount Gay® rum. Cover twice with neutral glaze.

4. WHIPPED CREAM

- 500 ml room (40% fat)
- 40 g icing sugar
- 2 g vanilla powder

Add the icing sugar and vanilla powder to the cream and whisk until light and fluffy.

5. ASSEMBLY & FINISHING

Place a baba on a plate, drizzle with whipped cream and decorate with orange zests.

COINTREAU

ST-RÉMY
HISTORIQUE DE FRANCE

MOUNT GAY
Barbados Rum EST. 1703

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