



RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY**  
Barbados Rum EST. 1703

## EXOTIC FRUITS BABA



THE CHEF

Original creation by  
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Recipe for 20 pieces

### 1) BABA DOUGH

110 g water  
10 g salt  
20 g sugar  
40 g fresh yeast  
430 g flour  
350 g eggs  
170 g butter

Heat the water to dissolve the salt, sugar and fresh yeast. Add flour alternately with eggs in first gear. Pour the hot butter (60°C) and leave stand. After full penetration of the butter in the dough, smooth the dough. Spoon 55 g of dough in each mould. Let rise to the height of the mould. Baking to 170°C for 18 minutes + 6 minutes out of the mould.

After cooling, remove excess dough for forming an even surface.

### 2) SYRUP

2 300 g water  
1 400 g sugar  
200 g **Mount Gay® rum** 55% vol.

Bring the water and the sugar to the boil. Add the **Mount Gay® rum** to 60°C. Soak the babas at room temperature with a syrup to 60°C maximum for 8 minutes (4 minutes in one direction and 4 minutes in the opposite direction).

### 3) EXOTIC COMPOTE

330 g pineapple cubes  
1/2 vanilla pod  
80 g mango puree (Ponthier)  
25 g passion fruit puree (Ponthier)  
10 g yuzu puree (Ponthier)  
25 g trimoline  
10 g sugar  
4 g pectin NH

Heat the pineapple cubes and vanilla. Add the purees and trimoline, then the mixture sugar-pectin. Set aside.

### 4) MOUNT GAY® & PINEAPPLE GLAZE

315 g pineapple puree (Ponthier)  
60 g passion fruit puree  
190 g water  
5 g citric acid  
7,5 g pectin 805  
190 g sugar (1)  
375 g sugar (2)  
10 g **Mount Gay® rum** 55% vol.

Bring the purées, water and citric acid to the boil. Add the mixture pectin and sugar (1) and bring to the boil. Add the sugar (2) and bring to the boil. Then, add the **Mount Gay® rum**.

### 5) VANILLA CREAM

420 g cream  
1 vanilla pod  
70 g sugar  
100 g egg yolks  
20 g gelatin mass

Infuse the split vanilla pod in the cream. Make a crème anglaise to 85°C. Add the gelatin mass and mix together. Let cool.

### 6) BASIC CHANTILLY

500 g cream  
50 g mascarpone  
35 g icing sugar

### 7) ASSEMBLY & FINISHING

Coat the babas with the **Mount Gay®** pineapple glaze. Fill with exotic compote, then vanilla cream and smooth. Pipe the Chantilly. Zester the lime. Place a pipette of **Mount Gay® rum**.