

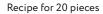
GASTRONOMIE



# COINTREAU® BLOOD ORANGE **BABA**



Original creation by Aurélien TROTTIER Chocolats & Pâtisseries Créatives Artisan Passionné, France



### 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

Spoon  $55\,\mathrm{g}$  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.

### 2) SYRUP

2 300 g water 1 400 g sugar

200 g Cointreau® 60% vol.

Bring the water and the sugar to the boil. Add the Cointreau® 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) BLOOD ORANGE GLAZE

315 g blood orange purée (Ponthier)

60 g passion fruit purée

190 g water

5 g citric acid

7,5 g pectin 805

190 g sugar (1)

375 g sugar (2)

10 g Cointreau® 60% 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 Cointreau<sup>®</sup>.

#### 4) BASIC CHANTILLY

500 g cream

50 g mascarpone

35 g icing sugar

## 5) ASSEMBLY & FINISHING

Coat the babas with the blood orange glaze.

Pipe the Chantilly.

Zester the orange.

Place a pipette of Cointreau® (40% vol.)







Griottines® COINTREAU







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