



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MOUNT GAY® EXOTIC BABA



THE CHEFS

Original creation by
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Taiwan



Recipe for 15 pieces

1. BABA DOUGH

56 g flour T55 gruau
56 g flour T65
1.3 g salt
35 g butter
2.5 g frozen dry yeast
8 g honey
126 g eggs

- 1) In the mixing bowl, place flours, salt, butter in small cubes, yeast, honey (All ingredients shall be cold at 3°C).
- 2) Mix the dough with the paddle attachment with around 1/2 of the eggs.
- 3) Add the rest of the egg little by little when the dough is smooth and elastic.
- 4) Pipe 18 g in a baba mold (ø 4.5 cm x 4.5 cm high).
- 5) Spray some oil on a baking sheet and cover the Baba molds.
- 6) Raise the baba dough at room temperature for 2 hours.
- 7) Bake at 175°C for 2 x 6 minutes, take them out of the molds and finish to bake for 3 to 5 minutes to let them dry.

2. CITRUS BABA SYRUP

391 g water
170 g sugar
3 g Madagascar vanilla bean
65 g passion fruit puree
196 g mandarin puree
7 g lime zest (Use a knife to peel potato)
7 g orange zest (Use a knife to peel potato)
39 g Mount Gay® Rum 55%

- 1) In a saucepan, bring to the boil the water, sugar and vanilla, then, add purees, zests and Mount Gay® Rum.
- 2) Soak the baba when the syrup is at 60°C.

3. PASSION FRUIT NAPPAGE FOR BABA

341 g passion fruit puree
68 g sugar
5.1 g NH pectin
12 g passion fruit seed (optional)

- 1) In a saucepan, heat the passion fruit puree to 40°C maximum.
- 2) Combine together the sugar and pectin and add little by little to the liquid.
- 3) Bring to boil all together during 30 seconds.
- 4) Leave to cool down and store in the fridge.

4. VANILLA CHANTILLY

113 g cream (35% fat) (1)
5 g Madagascar vanilla bean
38 g sugar
1.7 gelatin 200 bloom
75 g mascarpone
263 cream (35% fat) (2)

- 1) Bring to 60°C cream (1), vanilla bean and sugar.
- 2) Add the gelatin.
- 3) Pour over the cold cream (2) and mascarpone.
- 4) Blend it, strain it and rest 12 hours at 3°C before whipping it.

5. ASSEMBLY

18 g baba dough
50 g citrus baba syrup
25 g passion fruit nappage for baba
30 g vanilla chantilly

Step 1: Take the Babas and soak them into the syrup at 60°C. Place them on a wire rack to remove the excess of syrup. Keep into the fridge at 3°C.

Step 2: Reheat the passion fruit nappage and glaze the Babas.
Step 3: Before to serve, place one Baba into a plate, open it and pour the syrup on it. Finish with the soft whipped vanilla chantilly.

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ST-RÉMY
ESTABLISHED IN 1765

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Barbados Rum EST. 1703

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