



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

SIGNATURE BABA

RUM BABA, WHITE PEACH AND MANGO, CANDIED BUDDHA HAND AND CITRUS, FRESH MINT AND COCONUT CHANTILLY

THE CHEF

Original creation by
Maxime MANIEZ,
Consultant pastry chef,
Blois, France



Recipe for about 35 individual babas

1. BABA DOUGH

639 g flour T45
177 g milk
283 g eggs (1)
52 g yeast
49 g sugar
13.5 g salt
142.5 g eggs (2)
142.5 g butter

Using a hook, mix all the ingredients except the butter. Mix for a few seconds on 2nd speed before adding the melted butter on 1st speed, then on high speed. Leave to stand for 30 minutes, well covered. Pipe into small 25-27 g kouglof molds. Leave to proof for 45 minutes, then bake at 180°C for 40 to 45 minutes, depending on your oven. Dry at 100°C in the convection oven (optional) before soaking in syrup.

2. CITRUS & ILES DU VENT RUM SYRUP

3 247 g water
1 299 g sugar
26 g fresh orange zest
26 g fresh lemon zest
13 g Madagascar vanilla bean
390 g Iles du Vent rum 40%

Make a syrup with all the ingredients except the rum. Strain before adding the Iles du Vent rum.

3. PEACH/MANGO AND MINT COMPOTE

342 g white peach/pineapple purée
342 g mango purée
149 g fresh bananas
90 g fresh grapefruit juice
20 g lime purée
12 g gelatine leaves
29 g sugar
Fresh mango
Basil or mint, fresh

Melt the sugar in the combined purées and juice. Add the fresh bananas and mix in a blender. Bring to the boil, then add the soaked gelatine. Refrigerate overnight. Stir in fresh mango and chopped mint/basil leaves.

4. CHANTILLY

500 g cream
50 g icing sugar
1 Tahitian vanilla bean
250 g coconut milk

Mix all ingredients. Place in the freezer for 2 minutes, then whisk until soft.

5. PASSION TOPPING

1 800 g passion purée
100 g glucose
25 g NH pectin
200 g sugar
2 352 g neutral topping

Heat the purée and glucose, then stir in the pectin and sugar mixture. Bring to the boil before adding the topping. Keep refrigerated.

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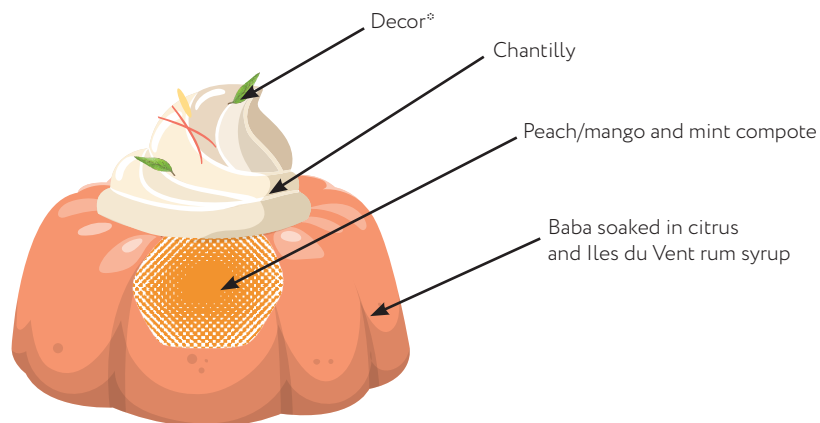
6. CANDIED CITRUS

500 g water
350 g sugar
100 g glucose
10 small kumquats
1 piece of Buddha hand
1 orange
1 lemon

Cut kumquats and Buddha hands into thin slices, followed by long, thin orange and lemon zests.
Bring water, sugar and glucose to the boil.
Add slices and zests, and cook slowly until transparent in color and candied in texture.
Leave to cool outdoors, then refrigerate overnight.

7. FINISHING

Soak the babas in the syrup at 55-60°C, then leave to drain on the rack in the fridge overnight.
Glaze before cutting a hole in the center and filling with compote.
Place babas in beautiful cocktail glasses.
Whip up the whipped cream and arrange a rosace on top of the babas.
*Decorate with candied citrus slices, dried coconut, fresh mint or basil leaves, mandarin powder and dried black olives.



COINTREAU


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EST. 1703


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