



# RÉMY COINTREAU

GASTRONOMIE



## MOUNT GAY® EXOTIC BABA



THE CHEF

Original creation by Manuel BOUILLET, Consultant Pastry Chef, Twin's Creative Lab, 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

In the mixing bowl, place flours, salt, butter in small cubes, yeast, honey (All ingredients shall be cold at 3°C). Start to mix the dough with the paddle attachment with around 1/2 of the eggs. Add the rest of the egg little by little when the dough is smooth and elastic. Pipe 18 g in a baba mold 4.5 cm X 4.5 cm. Spray some oil on a baking sheet and cover the Baba molds. Raise the baba dough at room temperature for 2 hours. 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 peel potato)
- 7 g orange zest (Use peel potato)
- 39 g Mount Gay® Rum 55%

In a saucepan, bring to the boil the water, sugar and vanilla, then, add passion fruit puree, mandarin puree, zests and Mount Gay® Rum. 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)

In a saucepan, start to heat the passion fruit puree to 40°C maximum. Combine together the sugar and pectin and add little by little to the liquid. Bring to boil all together during 30

seconds. Leave to cool down and store in the fridge. For the service, reheat the nappage to become liquid and glaze the Baba on a wire rack.

### 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)

Bring to 60°C cream (1), vanilla bean and sugar. Add the gelatin. Pour over the cold cream (2) and mascarpone. 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: For the service, 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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