



RÉMY COINTREAU

GASTRONOMIE



ELIXIR BABA



THE CHEF

Original creation by
Arnaud LARHER
M.O.F. Pâtissier
Relais Desserts



Recipe for 24 individual babas

1. BABA DOUGH

50 g fresh yeast
240 g whole eggs
300 g oatmeal flour T45
75 g caster sugar
175 g Constant dairy butter
5 g Fleur de sel

Dilute the yeast with $\frac{3}{4}$ of the eggs in the bowl of a mixer fitted with a hook. Mix in the flour and sugar on 1st speed until you have a smooth dough, then switch to 2nd speed for 5 minutes and add the remaining eggs. Knead the dough until it starts to come away from the bowl, the temperature should be 25°C. Add the butter and Fleur de sel, then knead the dough until it comes away again.

Immediately fill the kouglof moulds (ø 7 cm) and place in an oven at 32°C for 40 minutes. Bake in a fan-assisted oven at 170°C for 20 minutes. Unmould the babas and return to the oven for 5 minutes. Leave to dry 48 hours before soaking.

2. BABA SYRUP

500 g water
250 g caster sugar
10 g orange zests
2 g lemon zests
1 vanilla pod
50 g Mount Gay® rum 55%
20 g pineapple puree

Bring the water, sugar, zest and crushed vanilla pod to the boil. Add the pineapple puree. When the temperature is below 40°C, stir in the Mount Gay® rum. Leave to infuse for 24 hours in the fridge, then strain.

3. BABA PUNCH

1/3 Cointreau® 60%
2/3 Mount Gay® rum 55%
500 g neutral glaze

Heat the baba syrup to around 40°C. Soak the babas well, turning regularly, then leave to stand on a wire rack for 30 minutes before soaking with a mixture of 1/3 Cointreau® and 2/3 Mount Gay® rum. Cover twice with neutral glaze.

4. WHIPPED CREAM

500 ml room (40% fat)
40 g icing sugar
2 g vanilla powder

Add the icing sugar and vanilla powder to the cream and whisk until light and fluffy.

5. ASSEMBLY & FINISHING

Place a baba on a plate, drizzle with whipped cream and decorate with orange zests.

COINTREAU

ST-RÉMY

MOUNT GAY
Barbados Rum EST. 1703

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