



RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY®**  
Est. 1703 Barbados  
Rum

## THE CHEF'S RUM BABA

THE CHEF

Original creation by  
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Relais Desserts International



### 1. BABA DOUGH

124 g flour type 45  
99 g eggs  
21 g yeast  
31 g caster sugar  
73 g unsalted butter  
2 g fine sea salt

Add the yeast, 3/4 of the eggs and the flour to the bowl and mix on low speed to form a dough and then at second speed for 5 minutes adding the rest of the eggs. Thoroughly scrape down the sides of the bowl and add the sugar. Cover and leave to rest in the bowl for 30 minutes. When the dough has doubled in volume, add the warm butter (40°C) and the sea salt, mixing at low speed and then on second. Place in a piping bag and pipe into Flexipan® moulds.

Cooking time: 20 minutes at 170°C, then un mould the babas and cook for approximately 5 more minutes.

Raw weight of babas:

Individual baba: 35g

Baba for 4 people: 130g

Baba for 6 people: 200g

### 2. BABA SYRUP

1,500 g mineral water  
75 g caster sugar  
3 vanilla pods  
15 g lemon zest  
36 g orange zest  
75 g pineapple purée  
150 g Mount Gay® rum 55% vol.

Place the water, sugar, vanilla, lemon and orange zest in a saucepan and bring to the boil. Allow to cool to 70°C and add the pineapple purée and the Mount Gay® rum. Refrigerate overnight and then pass through a fine sieve before use.

### 3. WHIPPED VANILLA GANACHE

350 g cream  
16 g trimoline (inverted sugar)  
2 vanilla pods  
66 g granulated sugar  
5.5 g of 200 bloom gelatine powder  
35 g cold water  
161 g white chocolate (35%)  
612 g cream

Bring the cream, trimoline, sugar and vanilla to 92°C. Add the gelatine and pour onto the chocolate; add the cream, chill for 24 hours at 4°C. Lightly whip.

### 4. APRICOT GLAZE

330 g apricot purée  
165 g water  
1 g citric acid  
10 g 805 pectin  
165 g sugar  
330 g sugar

Bring the purée, water and citric acid to 50°C, then add the combined sugar and pectin. Boil for one or two minutes, add the second lot of sugar and cook to 58 Brix using a refractometer