



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® BLOOD ORANGE BABA



THE CHEF

Original creation by  
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Recipe for 20 pieces

### 1) BABA DOUGH

110 g water  
10 g salt  
20 g sugar  
40 g fresh yeast  
430 g flour  
350 g eggs  
170 g butter

Heat the water to dissolve the salt, sugar and fresh yeast.  
Add flour alternately with eggs in first gear.  
Pour the hot butter (60°C) and leave stand.  
After full penetration of the butter in the dough, smooth the dough.  
Spoon 55 g of dough in each mould.  
Let rise to the height of the mould.  
Baking to 170°C for 18 minutes + 6 minutes out of the mould.

### 2) SYRUP

2 300 g water  
1 400 g sugar  
200 g Cointreau® 60% vol.

Bring the water and the sugar to the boil. Add the Cointreau® to 60°C. Soak the babas at room temperature with a syrup to 60°C maximum for 8 minutes (4 minutes in one direction and 4 minutes in the opposite direction).

### 3) BLOOD ORANGE GLAZE

315 g blood orange purée (Ponthier)  
60 g passion fruit purée  
190 g water  
5 g citric acid  
7,5 g pectin 805  
190 g sugar (1)  
375 g sugar (2)  
10 g Cointreau® 60% vol.

Bring the purées, water and citric acid to the boil.  
Add the mixture pectin and sugar (1) and bring to the boil.  
Add the sugar (2) and bring to the boil.  
Then, add the Cointreau®.

### 4) BASIC CHANTILLY

500 g cream  
50 g mascarpone  
35 g icing sugar

### 5) ASSEMBLY & FINISHING

Coat the babas with the blood orange glaze.  
Pipe the Chantilly.  
Zester the orange.  
Place a pipette of Cointreau® (40% vol.)

COINTREAU



MOUNT GAY  
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EST. 1703

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