



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® PASSION FRUIT BABA



THE CHEF

Original creation by  
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Recipe for 20 savarins

### 1. BABA DOUGH

195 g flour  
20 g baking powder  
20 g honey  
4 g salt  
195 g fresh eggs  
80 g melted butter  
0,10 g chopped lemon zest

In a beater with a whisk, mix flour, salt, baking powder, honey and chopped lemon zest. Then pour half the eggs and mix. Add gradually the remaining eggs. Knead until the dough is smooth and elastic. When the dough pulls away from the bowl, add the cold melted butter and mix. Place the dough in a bowl, cover and let stand for 10 minutes. Fill Savarin Flexipan® moulds using a pastry bag. One recipe = one baking sheet = 20 savarins. Let rise. Bake in a convection oven at 165°C for 35 minutes.

### 2. BABA SYRUP

1 000 g water  
500 g sugar  
150 g passion fruit pulp  
105 g Cointreau® 60% vol.

Bring to the boil, then add the Cointreau® and fruit pulp. Let cool.

Remove the babas, let soak in the syrup. When they are well-soaked, place it on a grid to drain the syrup.

### 3. WHIPPED CREAM

500 g cream  
2 vanilla pods

In a beater using a whisk, whip the cream. Add seeds of vanilla pods and mix.

### 4. ASSEMBLY

Place the baba in the center of the plate, pour a little Cointreau®. Using a pastry bag, make a beautiful rosette of whipped cream, on the baba. Decorate with 2 thin strips of vanilla pods ou with fruits.

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MOUNT GAY  
Est. 1703 Barbados Rum



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