



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

BABA WITH ILES DU VENT RUM



THE CHEF

Original creation by
Wendy YU,
Pastry Chef,
Sinodis, China



Recipe for 6 or 8 babas

1. BABA DOUGH

180 g flour T45
20 g sugar
4 g salt
10 g fresh yeast
8 g milk
120 g eggs
60 g softened butter

Sift together the flour, sugar and salt. Mix well with milk and yeast. In the tank of the beater, at low speed, mix the two mixtures. Add gradually the eggs and mix until the dough no longer sticks to the sides of the bowl. Always at low speed, add the butter in 3 times. Let the dough rise for 45 minutes. Place the dough into the mould, then let rise for 30 minutes. Bake in the oven to 180°C for 20 minutes. Unmould, let cool.

2. ILES DU VENT SYRUP

230 g sugar
500 g orange purée
20 g yuzu purée
Zest of 1 orange
1 vanilla pod
120 g Iles du Vent rum 54% vol.
SQ whipped cream

Boil sugar, purées and vanilla pod. Cover and simmer for 30 minutes. Leave the syrup to cool slightly, then add the Iles du Vent rum. Soak the babas in the syrup, then drain on a grid.

3. ASSEMBLY & DECORATION

Top with whipped cream every baba, then decorate with an orange segment.

COINTREAU

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum
EST. 1703

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