



YUZU BABA'

🏠 Intermediate level

LEAVENED SINGLE PORTION

BABA'

DOLCE FORNO MAESTRO

manitoba flour
yeast
salt
unsalted butter 82% fat
eggs

500g
500g
25g
15g
250g
1050g

In a stand mixer with hook mix DOLCE FORNO MAESTRO, flour, salt, yeast and only 600 grams of cold eggs.

Knead at speed 2 for about 10 minutes until a good gluten mesh is formed.

Continue adding the remaining eggs a little at time until completely absorbed, you will get a very soft but elastic mixture.

Finally add the butter with a soft consistency in two or three times.

Leave the dough to rise in a leavening room at 28-30°C for about 1 hour and in any case until it has doubled in volume.

Mix again with a hook for another 4-5 minutes.

Dress the dough in cylindrical moulds with central hole.

Let the dough rise in a leavening cell at 28°C max for about 1 hour.

Bake in a ventilated oven at 170° C for about 20 minutes.

Once out of the oven, remove the babà from the moulds and let it cool down.

YUZU SYRUP

water
caster sugar
yuzu puree

1000g
500g
250g

Bring to a boil the water with the sugar.

Once the mixture reaches 45-50°C add the fruit purée and mix.

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YUZU WHIPPED GANACHE

liquid cream 35% fat
SINFONIA CIOCCOLATO BIANCO
water
LILLY NEUTRO
yuzu puree
liquid cream 35% fat

265g
145g
25g
25g
120g
265g

Bring the liquid cream (1) with the water to a boil.
Add LILLY NEUTRO and stir with a whisk.
Pour the liquid cream on SINFONIA CIOCCOLATO BIANCO and emulsify
Pour in gently the cold liquid cream (2) and emulsify.
Lastly, add the yuzu purée and mix.
Cover with a plastic wrap and place it in a refrigerator for a night.

GELATINE

RIFLEX SPRAY NEUTRO

qb

Bring to a slight boil

FINAL COMPOSITION

Soak the babà into the yuzu warm syrup previously heated at 65°-70°C for about 5-10 minutes.
Squeeze gently them to remove the extra syrup and then place them on a wire rack.
Cover with RIFLEX SPRAY NEUTRO.
Cut the babà in half and fill it with yuzu whipped ganache.
Decorate with CURVY HEART GREEN e DAISY DOBLA.



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