



YUZU BABA'

chef Intermediate level

LEAVENED SINGLE PORTION

BABA'

INGREDIENTS

DOLCE FORNO MAESTRO

manitoba flour

yeast

salt

unsalted butter 82% fat

eggs

PREPARATION

500g In a stand mixer with hook mix DOLCE FORNO MAESTRO, flour, salt, yeast and only 600 grams of cold eggs.
500g Knead at speed 2 for about 10 minutes until a good gluten mesh is formed.
15g Continue adding the remaining eggs a little at time until completely absorbed, you will get a very soft but elastic mixture.
250g Finally add the butter with a soft consistency in two or three times.
1050g 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

INGREDIENTS

water

caster sugar

yuzu puree

PREPARATION

1000g Bring to a boil the water with the sugar.
500g Once the mixture reaches 45-50°C add the fruit purée and mix.
250g

YUZU WHIPPED GANACHE

INGREDIENTS

liquid cream 35% fat
SINFONIA CIOCCOLATO BIANCO

water

LILLY NEUTRO

yuzu puree
liquid cream 35% fat

PREPARATION

- 265g Bring the liquid cream (1) with the water to a boil.
- 145g Add LILLY NEUTRO and stir with a whisk.
- 25g Pour the liquid cream on SINFONIA CIOCCOLATO BIANCO and emulsify
- 25g Pour in gently the cold liquid cream (2) and emulsify.
- 120g Lastly, add the yuzu purée and mix.
- 265g Cover with a plastic wrap and place it in a refrigerator for a night.

GELATINE

INGREDIENTS

RIFLEX SPRAY NEUTRO

PREPARATION

- 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.