



# YUZU BABA'

👤 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  
500g and only 600 grams of cold eggs.  
25g 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  
250g absorbed, you will get a very soft but elastic mixture.  
1050g 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

### 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

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### 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

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### INGREDIENTS

RIFLEX SPRAY NEUTRO

### PREPARATION

qb Bring to a slight boil

## Final composition

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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.