

# **CARAMEL BABÀ**

## baba donut

#### **INGREDIENTS**

**DOLCE FORNO MAESTRO** 

manitoba flour fresh yeast salt eggs unsalted butter 82% fat

### **PREPARATION**

500g In a planetary mixer with hook, mix DOLCE FORNO MAESTRO, flour, salt,

500g yeast and only 600 grams of cold eggs.

20g Knead at speed 2 for about 10 minutes until a good gluten mesh is formed

15a (do not exceed 23°C)

 $1050\bar{\rm g}$  Continue adding the remaining eggs little by little until completely

absorbed, you will obtain a very soft but elastic dough. 270a

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

Let the dough rise in a proofer at 28-30°C for about 1 hour and in any case until it reaches doubled in volume.

Mix again in the planetary mixer with hook for another 4-5 minutes.

dress 30 g of dough for each single-portion silicone donut mould, and leave

to rise for about 1 hour at 28/30 degrees.

cook at 170 degrees for about 16 minutes, blast chill, unmold and cut off any excess babà.

# Bergamotto syrup

#### **INGREDIENTS**

water

sugar

PROFUMI D'ITALIA BERGAMOTTO DI CALABRIA

#### **PREPARATION**

250g heat water and sugar

250g add perfumes of Italy Bergamot

100g cool and dunk donut at room temperature. polish with mirror neutral heated to 50 degrees

cool down.

## **Caramel Glaze**

## **INGREDIENTS**

CHOCOSMART CARAMEL CRUMBLE

## **PREPARATION**

dip the babà half diagonally with Chocosmart caramel crumble, heated to 35 degrees cool down

## **Caramel Namelaka**

#### **INGREDIENTS**

full-fat milk (3,5% fat)

**GLUCOSIO** 

SINFONIA CARAMEL ORO

liquid cream

LILLY NEUTRO

#### **PREPARATION**

250g Heat the milk with the glucose to around 60°C, add the LILLY NEUTRO and 10g mix with an immersion mixer.

350g -Add the chocolate (and possibly the flavoring paste) while continuing to 200g mix.

- Add the cold cream slowly while continuing to mix.

-Cover with cling film and refrigerate for at least 4 hours.

- Whip in a planetary mixer at medium speed with a whisk until the required consistency is obtained (about 1 minute).

# **Final composition**

Decorate the upper part of the babà with a tuft of namelaka and embellish with a SPEAR WHITE DOBLA