



CARAMEL BABÀ

chef Advanced level

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
15g (do not exceed 23°C)
1050g Continue adding the remaining eggs little by little until completely absorbed, you will obtain a very soft but elastic dough.
270g 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

qb 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.
40g - 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