

CARAMEL BABÀ

Advanced level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

BABA DONUT

DOLCE FORNO MAESTRO	500g	In a planetary 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 (do not exceed 23°C) Continue adding the remaining eggs little by little until completely absorbed, you will obtain a very soft but elastic dough. 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.
manitoba flour	500g	
fresh yeast	20g	
salt	15g	
eggs	1050g	
unsalted butter 82% fat	270g	

BERGAMOTTO SYRUP

water	250g	heat water and sugar
sugar	250g	add perfumes of Italy Bergamot cool and dunk donut at room temperature.
PROFUMI D'ITALIA BERGAMOTTO DI CALABRIA	100g	polish with mirror neutral heated to 50 degrees cool down.

CARAMEL GLAZE

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

irca GROUP

Extraordinary made simple.

CARAMEL NAMELAKA

full-fat milk (3,5% fat)	250g
GLUCOSIO	10g
SINFONIA CARAMEL ORO	350g
liquid cream	200g
LILLY NEUTRO	40g

Heat the milk with the glucose to around 60°C, add the LILLY NEUTRO and mix with an immersion mixer.
-Add the chocolate (and possibly the flavoring paste) while continuing to 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