



BABÀ MADE IN SUD

🏠 Advanced level

Modern cake characterized by the soft texture of the babà as an insert



RECIPE CREATED BY:

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Pastry Chef

BABA' WITH LIMONCELLO

DOLCE FORNO MAESTRO

manitoba flour
fresh yeast
salt
eggs
unsalted butter 82% fat

500g
500g
20g
15g
1050g
270g

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 the dough into rings with a diameter of 16cm and a height of 4cm, with the separating agent and flour, in non-perforated baking trays with parchment paper

Let the dough rise in a proofer at 28°C for about 1 hour.

Bake in a fan oven at 170°C for about 18 minutes.

Once out of the oven, remove the babà from the moulds, cool, cut and soak with the limoncello syrup.

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Extraordinary
made simple.

NON-ALCOHOLIC WITH SYRUP LIMONCELLO

water	250g	heat water and sugar
sugar	250g	add perfumes of italy limoncello
PROFUMI D'ITALIA LIMONCELLO DI SORRENTO	100g	cool and soak the babà disc temperature drop

CRUNCHY CARAMEL LAYER

PRALIN DELICRISP CARAMEL FLEUR DE
SEL

qb	spread a thin layer of pralin delicrisp caramel fleur de sel at 2mm, cool and cup a disc of 16cm in diameter lay on the baba
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SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
eggs

1000g	Mix all the ingredients together, spread to a height of 3mm, let it rest in the refrigerator and once you have cupped a ring with a diameter of 18cm, cook at 170 degrees for 12 minutes.
400g	
100g	

CREAMY PISTACHIO

liquid cream
grated lemon zest
sugar
egg yolk
LILLY NEUTRO
JOYPASTE PISTACCHIO PURA
salt

400g	Boil the cream and in a separate container, mix the yolk and sugar with a whisk.
1	Pour over the hot cream and bring to 82-84°C, remembering to stir the mass often to prevent the cream from coagulating.
30g	Insert the LILLY NEUTRAL and mix with a whisk, then insert the JOYPASTE PISTACHIO 100%, salt and lemon zest, emulsify with an immersion mixer.
67g	Place in silicone molds for the top.
37g	
75g	
1,5g	



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CARAMEL MOUSSE

SINFONIA CARAMEL ORO

liquid cream

water

liquid cream

LILLY NEUTRO

water

200g

40g

60g

240g

50g

50g

Melt the chocolate at 45°C.

-Cool the liquids (1) to about 20°C

-Add the chocolate and mix well with a whisk or immersion mixer creating a fluid ganache.

- Separately whip the cream (2) with LILLY NEUTRO and water (2).

- Add the cream to the ganache (which should have a temperature of 25-30°C) in two batches and mix delicately with a whisk or rubber spatula depending on the consistency you want to obtain.

N.B. - it is possible to add salt in the recipe (about 0.2%) to enhance the taste of the caramel.

PISTACHIO GLAZE

water

gelatin powder or sheets 200 bloom

water

sugar

GLUCOSIO

skim condensed milk

SINFONIA CIOCCOLATO BIANCO

JOYPASTE PISTACCHIO VERDE

132g

22g

150g

300g

300g

200g

250g

68g

Bring water, sugar and glucose to 103 degrees.

Add the rehydrated gelatin with the corresponding water, the pistachio paste, the condensed milk and the chocolate

Cool overnight

glaze at 37/38 degrees

FINAL COMPOSITION

Once the babà disc has been wetted with the limoncello syrup and frozen together with the pralin delicrisp caramel fleur de sel disc, place the insert inside the silicone mold previously filled 3/4 with the caramel mousse. drop in temperature

frost the cake at -20 degrees with the frosting at 37 degrees, place it on the pastry disk, and put the creamy pistachio top sprinkled with green cocoa butter on the top.



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