

# **BABÀ MADE IN SUD**

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

## **BABA' WITH LIMONCELLO**

#### **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)

 $1050\overline{g}$  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.

## NON-ALCOHOLIC WITH SYRUP LIMONCELLO

## **INGREDIENTS**

water 250g sugar 250g

100g

#### **PREPARATION**

heat water and sugar add perfumes of italy limoncello cool and soak the babà disc temperature drop

## crunchy caramel layer

## INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

## PREPARATION

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

## shortcrust pastry

#### **INGREDIENTS**

TOP FROLLA unsalted butter 82% fat eggs

## **PREPARATION**

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

## creamy pistachio

#### **INGREDIENTS**

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

## **PREPARATION**

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

## caramel mousse

#### **INGREDIENTS**

SINFONIA CARAMEL ORO 200g liquid cream 40g water 60g liquid cream 240g

LILLY NEUTRO	50g	
water	50g	PREPAR
		Melt

PREPARATION

- 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

INGREDIENTS	PREPARATION
water 132g	Bring water, sugar and glucose to 103 degrees.
gelatin powder or sheets 200 bloom 22g	Add the rehydrated gelatin with the corresponding water, the pistachio
water 150g	paste, the condensed milk and the chocolate
sugar 300g	Cool overnight
GLUCOSIO 300g	glaze at 37/38 degrees
skim condensed milk 200g	
SINFONIA CIOCCOLATO BIANCO 250g	
JOYPASTE PISTACCHIO VERDE 689	

# **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.