



BABA' MADE IN SUD

chef Advanced level

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)

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 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
sugar
PROFUMI D'ITALIA LIMONCELLO DI SORRENTO

PREPARATION

250g heat water and sugar
250g add perfumes of italy limoncello
100g cool and soak the babà disc
temperature drop

crunchy caramel layer

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

PREPARATION

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

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

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

caramel mousse

INGREDIENTS

SINFONIA CARAMEL ORO

liquid cream

water

liquid cream

LILY NEUTRO

water

PREPARATION

200g Melt the chocolate at 45°C.

40g -Cool the liquids (1) to about 20°C

60g -Add the chocolate and mix well with a whisk or immersion mixer creating a
240g fluid ganache.

50g - Separately whip the cream (2) with LILY NEUTRO and water (2).

50g - 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

water

gelatin powder or sheets 200 bloom

water

sugar

GLUCOSIO

skim condensed milk

SINFONIA CIOCCOLATO BIANCO

JOYPASTE PISTACCHIO VERDE

PREPARATION

132g Bring water, sugar and glucose to 103 degrees.

22g Add the rehydrated gelatin with the corresponding water, the pistachio

150g paste, the condensed milk and the chocolate

300g Cool overnight

300g glaze at 37/38 degrees

200g

250g

68g

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.