

EXOTIC KOUGLOF

Intermediate level

Recipe to make approximately 50 kouglofs.

Exotic Kouglof is a refined, tropical reinterpretation of the classic leavened cake, presented in an elegant individual format. The soft vanilla and lemon dough is soaked in an exotic syrup made with passion fruit, orange and rum, then enriched with CHOCOCREAM CRUNCHY TROPICAL, mango cream, yuzu and mandarin cream, and finished with a small pineapple baba. A fresh, aromatic and visually striking dessert, perfect for showcasing exotic fruit flavours with a modern twist.

DOUGH

DOLCE FORNO MAESTRO	1600g
water	48g
yeast	80g
eggs	960g
caster sugar	150g
honey	90g
salt	30g
unsalted butter 82% fat	960g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	30g
grated lemon zest	qb

- Knead DOLCE FORNO MAESTRO, water, yeast, eggs, sugar, honey and salt in a planetary mixer for 12 to 15 minutes.
- Add the softened butter in several stages, continuing to knead until fully incorporated.
- Add JOYPASTE VANIGLIA and the grated lemon zest.
- Leave the dough to rest for 1 hour at 25 to 30°C, then place it in the refrigerator.
- Divide the dough into 80 g portions and shape into balls.
- Make a hole in the centre of each ball and place them in the dedicated moulds, previously buttered.
- Leave the kouglofs to rise in a proofing cabinet for 1 hour and 30 minutes at 28°C.
- Bake at 160°C for approximately 25 minutes. Once baked, remove the kouglofs from the moulds and leave to cool.

EXOTIC SYRUP

water	600g
passion fruit purée	100g
caster sugar	400g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	20g
grated orange zest	20g
rum	100g

Mix all the ingredients together and bring to the boil.

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BASE CREAM

eggs	160g
caster sugar	125g
cornstarch	55g
water	100g

- Whisk the eggs and sugar together.
- Mix the corn starch with the water, then add it to the egg and sugar mixture, emulsifying with a hand blender.
- Use immediately or store in the refrigerator.

MANGO CREAM

base cream	440g
mango purée	540g

- Add 400 g of mango purée to the base cream and cook the mixture until it reaches boiling point.
- Cook for 3 minutes, until the starch is fully cooked.
- Add the remaining mango purée, 140 g, and blend.
- Pour onto a baking tray lined with baking paper, cover and leave to cool quickly at 4°C.
- Before use, remove from the refrigerator and blend until smooth and velvety.

YUZU CREAM

liquid cream 35% fat	200g
Glucose	15g
RENO X CIOCCOLATO BIANCO 28%	190g
Lilly Neutro	28g
BABA DOUGH	90g
tangerine puree	35g

- Melt the chocolate at 45°C and add the Glucose.
- Bring the cream to the boil and add LILLY NEUTRO, mixing well.
- Slowly pour the still-hot cream over the melted chocolate and create a smooth emulsion using a hand blender.
- Add the yuzu and mandarin purées and leave to crystallise in the refrigerator for 8 hours.

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BABA DOUGH

type 0 white flour	400g
salt	8g
caster sugar	24g
yeast	20g
milk 3.5% fat	60g
eggs	240g
unsalted butter 82% fat	120g

- In a planetary mixer fitted with a hook, work the flour, sugar, salt, yeast, warm milk and cold eggs together.
- Knead at speed 2 for approximately 10 minutes, without exceeding 23°C, then leave the dough to rise for 30 minutes in the bowl of the planetary mixer.
- Add the melted butter and knead for another 10 minutes, until the butter is fully incorporated.
- Place in a silicone half-sphere mould, 4.5 cm in diameter, using 16 g of dough for each baba. Leave the dough to rise in a proofing cabinet at a maximum temperature of 28°C for approximately 30 minutes.
- Bake in a fan oven at 180°C for approximately 20 minutes.
- Once baked, remove the babas from the moulds and leave to cool.

FINAL ASSEMBLY

- Soak the kouglofs and babas in the exotic syrup while it is still warm.
- Squeeze them gently to remove any excess syrup, then leave them to cool in the refrigerator.
- Pipe a small amount of crunchy tropical filling inside each kouglof.
- Using a piping bag, fill the kouglof with mango cream, then place a disc of yuzu cream on top.
- Fill the babas with pineapple compote and place them on top of the yuzu cream to close the kouglofs.
- Decorate with Sunflower 2D and Curvy Leaf Green by DOBLA.