



# BABÀ CHERRY LOVE

🏠 Intermediate level

## BABÀ DOUGH

### DOLCE FORNO MAESTRO

manitoba flour  
yeast  
salt  
eggs  
unsalted butter 82% fat

500g  
500g  
25g  
15g  
1050g  
270g

In a stand 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.

Continue adding the remaining eggs a little at time until completely absorbed, you will get a very soft but elastic mixture.

Finally add the butter with a soft consistency in two or three times.

Leave the dough to rise in a leavening room at 28-30°C for about 1 hour and in any case until it has doubled in volume.

Mix again with a hook for another 4-5 minutes.

Dress the dough in cylindrical moulds with central hole.

Let the dough rise in a leavening cell at 28°C max for about 1 hour.

Bake in a ventilated oven at 170° C for about 20 minutes.

Once out of the oven, remove the babà from the moulds and let it cool down.

## STRAWBERRY AND VANILLA SYRUP

water	600g	Mix all the ingredients and bring to the boil.
strawberry purée	100g	
caster sugar	400g	
vanilla beans	2 baccelli	

## CREAM BASE

eggs	80g	Mix eggs with sugar.
caster sugar	62g	Separatedly, mix corn starch with water.
cornstarch	28g	Combine the two blends using an immersion mixer until you reach a soft and velvety texture.
water	50g	Use immediately or store in the refrigerator.

## CREAM WITH CHERRIES

base cream	220g	Add the base cream to 200gr of cherry puree (you can also use the black cherry puree) and bring to a boil. Cook for 3 minutes until the starch is completely cooked. Add the remaining pure cherries (80gr), while mixing well. Pour over a baking sheet with baking paper, cover and let it cool down quickly to 4°C. Before the use, remove from the refrigerator and mix until you reach a smooth and velvety texture.
	280g	

## CHANTILLY WITH STRAWBERRIES

strawberry purée	450g	Hydrate the jelly with water. Bring the strawberry purée to a boil and pour the mixture (while still warm) on the melted white chocolate to obtain a good emulsion. Add the melted gelatine and mix with a dip mixer. Add the liquid cream. Refrigerate for at least 8 hours to let it crystallize.
SINFONIA CIOCCOLATO BIANCO 33%	570g	
liquid cream 35% fat	1000g	
gelatin powder or sheets 200 bloom	4g	
water	24g	



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## RASPBERRY COMPOTE

FRUTTIDOR LAMPONE

LILLY NEUTRO

water

400g

60g

60g

Mix FRUTTIDOR LAMPONE with an immersion mixer and add the LILLY NEUTRO hydrated with water.

## CHERRIES JELLY

caster sugar

pectin

400g

50g

8g

1g

Heat the puree with the sugar until it reaches 40°C, pour the sugar and pectin into the mixture while mixing well.

Bring to a boil for 2 minutes.

Add the citric acid.

Pour into spherical silicone moulds and place in blast chiller.

## FINAL COMPOSITION

Dip the babà into the strawberry and vanilla hot syrup (40-45°C)

Squeeze them slightly to remove the exceeing syrup and put them on a grid to drain.

Fill the babà with the crunchy red fruit filling and the cherry cream.

Place in the center a disc of raspberry compost.

With a sac à poche pour a tuft of strawberry Chantilly over the stuffed baba.

Decorate the single portion with cherry jelly and Dobla's HEART SEAL.



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