

# **BABÀ CHERRY LOVE**

# **BABÀ DOUGH**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO

manitoba flour

veast

salt

egas

unsalted butter 82% fat

#### **PREPARATION**

500g  $\,$  In a stand mixer with hook mix DOLCE FORNO MAESTRO, flour, salt, yeast

500g and only 600 grams of cold eggs.

25g Knead at speed 2 for about 10 minutes until a good gluten mesh is formed.

15g Continue adding the remaining eggs a little at time until completely

1050g absorbed, yoy will get a very soft but elastic mixture.

270a 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  $% \left\{ 1,2,\ldots ,n\right\}$ 

down.

# STRAWBERRY AND VANILLA SYRUP

#### **INGREDIENTS**

water 600g

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

### **CREAM BASE**

**PREPARATION INGREDIENTS** 

80g Mix eggs with sugar. eggs

caster sugar 62g Separatedly, mix corn starch with water.

28q Combine the two blends using an immersion mixer until you reach a soft cornstarch

50a and velvety texture. water

Use immediately or store in the refrigerator.

### **CREAM WITH CHERRIES**

**INGREDIENTS** PREPARATION

220g Add the base cream to 200gr of cherry puree (you can also use the black base cream

280g 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.

## **CHANTILLY WITH STRAWBERRIES**

**INGREDIENTS** PREPARATION

strawberry purée 450g Hydrate the jelly with water.

SINFONIA CIOCCOLATO BIANCO 33% 570g Bring the strawberry purèe to a boil and pour the mixture (while still warm) 1000g on the melted white chocolate to obtain a good emulsion.

liquid cream 35% fat

4a Add the melted gelatine and mix with a dip mixer. Add the liquid cream. gelatin powder or sheets 200 bloom

Refrigerate for at least 8 hours to let it crystallize.

## RASPBERRY COMPOTE

**INGREDIENTS** 

water

FRUTTIDOR LAMPONE 400g **LILLY NEUTRO** 60g water 60g

#### **PREPARATION**

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

## **CHERRIES JELLY**

INGREDIENTS PREPARATION

caster sugar pectin 400g Heat the puree with the sugar until it reaches 40°C, pour the sugar and 50g pectin into the mixture while mixing well.

8g Bring to a boil for 2 minutes.

1g 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.