

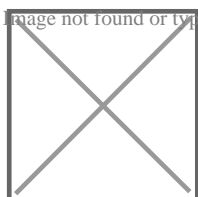
BABA PINEAPPLE AND ALLSPICE

Pastry recipe / by Peter Coucquyt



1. Baba

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Ingredients

Flour - 170g

Egg - 3

Yeast - 20g

Water - 40g

Flour - 80g

Sugar - 22g

Salt - 5g

Melted butter - 60g

Dissolve the yeast in the water. Add eggs and whisk. Add 170 g flour and mix. Cover and let rise for 20'. Melt the butter and add with the remaining ingredients to the dough. Mix until a homogeneous dough. Pipe the dough in baba molds and let rise. Bake until golden brown in a preheated oven at 180°C.

2. Syrup

Ingredients

Frozen fruit purée 100% :

Lemon - 15 g

Sugar - 150g

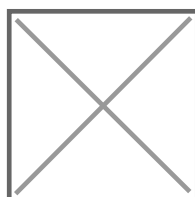
Water - 210g

Rum - 45g

Mix the water with the sugar and bring to a boil. Let cool and add the lemon juice and the rum.

In this step

3. Pineapple mousse



Ingredients

Frozen fruit purée 100% :

Pineapple - 100 g

Agar agar - 0,6g

Sugar - 50g

Water - 15g

Egg yolk - 25g

Whipped cream - 100g

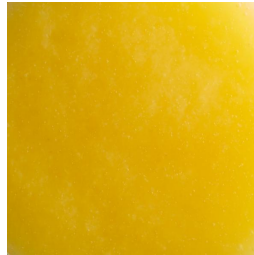
Gelatin - 3g

Bring the pineapple juice with the agar to a boil.

Mix the sugar with the water and the yolk and whisk until you obtain a sabayon.

Add the gelatine and the raspberry. Whisk cold. Add the cream and fold. Allow to set.

In this step



Frozen fruit purée
without added sugar* :
Pineapple

Frozen fruit purées

4. Candied pineapple

Ingredients

Frozen fruit purée 100% :

Pineapple - 50 g

Water - 50g

Sugar - 100g

jamaica pepper (grated)

Pineapple (carpaccio)

Bring the pineapple juice with the water, the sugar and the allspice to the boil.

Pour on the pineapple slices. Let marinate for one night.

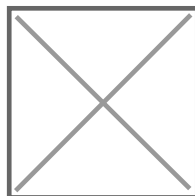
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Frozen fruit purée
without added sugar* :
Pineapple

Frozen fruit purées

5. Assembly



Soak the baba in the warm syrup. Pipe some pineapple mousse in the baba and finish with a few slices of candied pineapple.

