

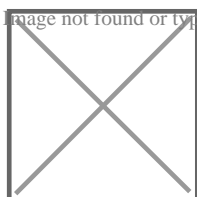
# BABA SOAKED INTO BLOOD ORANGE WITH AN EXOTIC CREAM

Pastry recipe / by Ollivier Christien



## 1. Baba dough

Image not found or type unknown



### Ingredients

Flour T55 - 350 g

Caster sugar - 40 g

Salt - 2 g

Yeast - 15 g

Milk - 100 g

Butter - 150 g

Egg - 300 g (5 pcs)

In a mixing bowl, blend all the ingredients together except the butter and the milk. Mix the dough for 5 minutes on the first speed and then on second speed until the dough comes away from the bowl. Add the butter, then the milk, leave it for 30 minutes to an hour, then knock back the dough, before moulding it. Let the dough prove then bake it at 180°-200°C 10 to 15 minutes until you get a nice gold colour.

---

## 2. Syrup for baba

### Ingredients

Frozen fruit purée 100%:

Fruits of the sun - 250 g

Mineral water - 300 g

Caster sugar - 250 g

Rum - 20 g

Lemon semi-candied sticks -  
20 g

Bring the water to the boil, the puree and sugar together, then the rum once the syrup has cooled down (40-50°C°). Then soak the baba.

In this step

---

## 3. Exotic cream

### Ingredients

Frozen fruit purée, sugar added  
: Tropical Fruits - 150 g

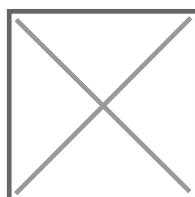
Whipped cream - 360 g

Caster sugar - 40 g

Gelatine (sheet) - 2,5 g

Whip up the cream and add the puree, then the sugar. Serve cold.

In this step



---

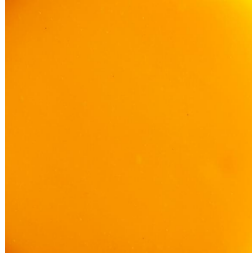
## 4. Decoration

### Ingredients

Frozen fruit coulis : Mango & passion - QS

Serve with a Les vergers Boiron tropical fruit coulis.

In this step



Frozen fruit coulis :  
Mango & passion

Frozen fruit coulis

