CA

CARAMEL BABÀ

BABA DONUT

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 500	In a planetary mixer with hook, mix DOLCE FORNO MAESTRO, flour, salt, yeast and only 600
MANITOBA FLOUR	g 500	grams of cold eggs.
FRESH YEAST	g 20	Knead at speed 2 for about 10 minutes until a good gluten mesh is formed (do not exceed 23°C)
SALT	g 15	Continue adding the remaining eggs little by little until completely absorbed, you will obtain a very
EGGS	g 1050	soft but elastic dough.
UNSALTED BUTTER 82% FAT	g 270	Finally add the butter with a soft consistency in two or three times.
		Let the dough rise in a proofer at 28-30°C for about 1 hour and in any case until it reaches doubled in
		volume.
		Mix again in the planetary mixer with hook for another 4-5 minutes.
		dress 30 g of dough for each single-portion silicone donut mould, and leave to rise for about 1 hour at
		28/30 degrees.
		cook at 170 degrees for about 16 minutes, blast chill, unmold and cut off any excess babà.



BERGAMOTTO SYRUP

INGREDIENTS		PREPARATION
WATER	g 250	heat water and sugar
SUGAR	g 250	add perfumes of Italy Bergamot
PROFUMI D'ITALIA BERGAMOTTO DI CALABRIA	g 100	cool and dunk donut at room temperature.
		polish with mirror neutral heated to 50 degrees
		cool down.

CARAMEL GLAZE

INGREDIENTS		PREPARATION
CHOCOSMART CARAMEL CRUMBLE	To Taste	dip the babà half diagonally with Chocosmart caramel crumble, heated to 35 degrees cool down

CARAMEL NAMELAKA

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 250	Heat the milk with the glucose to around 60°C, add the LILLY NEUTRO and mix with an immersion
GLUCOSIO	g 10	mixer.
SINFONIA CIOCCOLATO CARAMEL ORO	g 350	-Add the chocolate (and possibly the flavoring paste) while continuing to mix.
LIQUID CREAM	g 200	- Add the cold cream slowly while continuing to mix.
LILLY NEUTRO	g 40	-Cover with cling film and refrigerate for at least 4 hours.
		- Whip in a planetary mixer at medium speed with a whisk until the required consistency is obtained
		(about 1 minute).



FINAL COMPOSITION

Decorate the upper part of the babà with a tuft of namelaka and embellish with a SPEAR WHITE DOBLA



RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF