



BABÀ CHERRY LOVE

BABÀ DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

MANITOBA FLOUR

YEAST

SALT

EGGS

UNSALTED BUTTER 82% FAT - SOFT

g 500

g 500

g 25

g 15

g 1050

g 270

PREPARATION

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

INGREDIENTS

WATER	g 600
STRAWBERRY PURÉE	g 100
CASTER SUGAR	g 400
VANILLA BEANS	2 baccelli

PREPARATION

Mix all the ingredients and bring to the boil.

CRUNCHY RED FRUIT FILLING

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

CREAM BASE

INGREDIENTS

EGGS	g 80
CASTER SUGAR	g 62
CORNSTARCH	g 28
WATER	g 50

PREPARATION

Mix eggs with sugar.

Separatedly, mix corn starch with water.

Combine the two blends using an immersion mixer until you reach a soft and velvety texture.

Use immediately or store in the refrigerator.

CREAM WITH CHERRIES

INGREDIENTS

BASE CREAM	g 220
- CHERRY OR BLACK CHERRY PUREE	g 280

PREPARATION

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.

CHANTILLY WITH STRAWBERRIES

INGREDIENTS

STRAWBERRY PURÉE	g 450
SINFONIA CIOCCOLATO BIANCO	g 570
LIQUID CREAM 35% FAT	g 1000
GELATIN POWDER OR SHEETS 200 BLOOM	g 4
WATER	g 24

PREPARATION

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.

RASPBERRY COMPOTE

INGREDIENTS

FRUTTIDOR LAMPONE	g 400
LILLY NEUTRO	g 60
WATER	g 60

PREPARATION

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

CHERRIES JELLY

INGREDIENTS

- CHERRY OR BLACK CHERRY PUREE
CASTER SUGAR
PECTIN
- CITRIC ACID

g 400
g 50
g 8
g 1

PREPARATION

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.