



Babà made in sud

Modern cake characterized by the soft texture of the babà as an insert

DIFFICULTY LEVEL



BABA' WITH LIMONCELLO

INGREDIENTS

DOLCE FORNO MAESTRO

MANITOBA FLOUR

FRESH YEAST

SALT

EGGS

UNSALTED BUTTER 82% FAT

g 500

g 500

g 20

g 15

g 1050

g 270

PREPARATION

In a planetary 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 (do not exceed 23°C)

Continue adding the remaining eggs little by little until completely absorbed, you will obtain a very soft but elastic dough.

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 the dough into rings with a diameter of 16cm and a height of 4cm, with the separating agent and flour, in non-perforated baking trays with parchment paper

Let the dough rise in a proofer at 28°C for about 1 hour.

Bake in a fan oven at 170°C for about 18 minutes.

Once out of the oven, remove the babà from the moulds, cool, cut and soak with the limoncello syrup.

NON-ALCOHOLIC WITH SYRUP LIMONCELLO

INGREDIENTS

WATER	g 250
SUGAR	g 250
PROFUMI D'ITALIA LIMONCELLO DI SORRENTO	g 100

PREPARATION

heat water and sugar
add perfumes of italy limoncello
cool and soak the babà disc
temperature drop

crunchy caramel layer

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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PREPARATION

spread a thin layer of pralin delicrisp caramel fleur de sel at 2mm, cool and cup a disc of 16cm in diameter
lay on the baba

shortcrust pastry

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 100

PREPARATION

Mix all the ingredients together, spread to a height of 3mm, let it rest in the refrigerator and once you have cupped a ring with a diameter of 18cm, cook at 170 degrees for 12 minutes.

creamy pistachio

INGREDIENTS

LIQUID CREAM	g 400
GRATED LEMON ZEST	1
SUGAR	g 30
EGG YOLK	g 67
LILLY NEUTRO	g 37
JOYPASTE PISTACCHIO PURA	g 75
SALT	g 1,5

PREPARATION

Boil the cream and in a separate container, mix the yolk and sugar with a whisk.

Pour over the hot cream and bring to 82-84°C, remembering to stir the mass often to prevent the cream from coagulating.

Insert the LILLY NEUTRAL and mix with a whisk, then insert the JOYPASTE PISTACHIO 100%, salt and lemon zest, emulsify with an immersion mixer.

Place in silicone molds for the top.

caramel mousse

INGREDIENTS

SINFONIA CARAMEL ORO	g 200
LIQUID CREAM	g 40
WATER	g 60
LIQUID CREAM	g 240
LILLY NEUTRO	g 50
WATER	g 50

PREPARATION

Melt the chocolate at 45°C.

-Cool the liquids (1) to about 20°C

-Add the chocolate and mix well with a whisk or immersion mixer creating a fluid ganache.

- Separately whip the cream (2) with LILLY NEUTRO and water (2).

- Add the cream to the ganache (which should have a temperature of 25-30°C) in two batches and mix delicately with a whisk or rubber spatula depending on the consistency you want to obtain.

N.B. - it is possible to add salt in the recipe (about 0.2%) to enhance the taste of the caramel.

INGREDIENTS

WATER
GELATIN POWDER OR SHEETS 200 BLOOM
WATER
SUGAR
GLUCOSIO
SKIM CONDENSED MILK
SINFONIA CIOCCOLATO BIANCO
JOYPASTE PISTACCHIO VERDE

g 132
g 22
g 150
g 300
g 300
g 200
g 250
g 68

PREPARATION

Bring water, sugar and glucose to 103 degrees.
Add the rehydrated gelatin with the corresponding water, the pistachio paste, the condensed milk and the chocolate
Cool overnight
glaze at 37/38 degrees

FINAL COMPOSITION

Once the babà disc has been wetted with the limoncello syrup and frozen together with the pralin delicrisp caramel fleur de sel disc, place the insert inside the silicone mold previously filled 3/4 with the caramel mousse.

drop in temperature

frost the cake at -20 degrees with the frosting at 37 degrees, place it on the pastry disk, and put the creamy pistachio top sprinkled with green cocoa butter on the top.



RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF