

Baba with chocolate chantilly

Petits Gâteaux



RECIPE QUANTITY	3	variations of 10 pieces	RECIPE NUMBER	PG20248
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Sweet dough for Baba

130 g pastry flour type 400	4.59oz
65 g yeast fresh	2.29oz
130 g milk 3.5%	4.59oz
255 g pastry flour type 400	8.99oz
255 g fresh eggs	8.99oz
65 g granulated sugar	2.29oz
3 g salt	0.11oz
115 g butter	4.06oz

Make a yeast dough with the first part of the flour, the fresh yeast and the milk. Let it rise until it has doubled in size. Add the second part of the flour, eggs, sugar and salt. Knead the dough until it comes together well. Add the melted butter and stir until the dough separates from the side of the bowl.

Syrup base

1000 g water	35.27oz
320 g granulated sugar	11.29oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz

Boil the water together with the sugar and vanilla bean.

Syrup Whisky 40%vol.

240 g Syrup base	8.47oz
160 g Whisky 40%vol.	5.64oz

Mix the warm syrup and the whisky 40%vol.

Sao Palme 43% chantilly

445 g heavy cream 35%	15.7oz
185 g Sao Palme 43%, Milk chocolate couverture, Rondo	6.53oz

Heat up the heavy cream and pour over the white couverture. Use a hand blender to mix. Let it rest overnight in the chiller before using. Semi whip the Chantilly before piping.

Syrup Cacao powder

400 g Syrup base	14.11oz
30 g cacao powder 20-22%, cacao powder	1.06oz

Bring the syrup and cacao powder to the boil.

Opus Blanc 35% Chantilly Cream

965 g heavy cream 35%	34.04oz
460 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	16.23oz

Heat up the heavy cream and pour over the white couverture. Use a hand blender to mix. Let it rest overnight in the chiller before using. Semi whip the Chantilly before piping.

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Syrup passion fruit

250 g Syrup base	8.82oz
150 g passion fruit purée 10% sugar	5.29oz

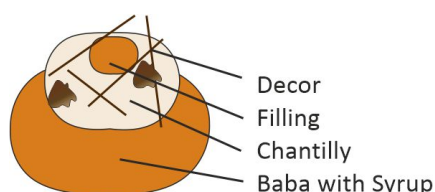
Bring the syrup and passion fruit puree to the boil.

Mango Gelée

300 g mango purée 10% sugar	10.58oz
30 g granulated sugar	1.06oz
3 g agar-agar	0.11oz

Bring the mango purée to the boil. Mix the sugar with the agar agar and add to the boiling puree. Allow to cool before blending to a smooth gel.

Structure



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1000 g Sweet dough for Baba	35.27oz
1324 g Syrup base	46.7oz
400 g Syrup Whisky 40%vol.	14.11oz
630 g Sao Palme 43% chantilly	22.22oz
30 g Cara-Molla, Caramel	1.06oz
430 g Syrup Cacao powder	15.17oz
1300 g Opus Blanc 35% Chantilly Cream	45.86oz
650 g Syrup passion fruit	22.93oz
333 g Mango Gelée	11.75oz

Sweet dough for Baba

Pipe into the desired moulds and leave to rise until doubled in volume.

Baking temperature: 190°C / 374°F

Baking time: 25 - 30 min.

Finishing

Dip the baba in the syrup. Whip the Chantilly and pipe it on top. Place an insert on top and squirt in the filling. Decorate as desired.

FELCHLIN PRODUCTS

CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
HA01	cacao powder 20-22%, cacao powder
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo
TM30	Cara-Molla, Caramel

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Recipe number : PG20248

Description : Variety of fruity and hearty flavors of Baba with creamy chantilly of Opus blanc 35% or Sao Palme 43%

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	238
Selling days	2 days	Kilojoule (kJ)	996
Selling price		Lipids	14.13 g
Selling unit	1 piece	saturated fatty acids	8.38 g
		Carbohydrates	22.46 g
		of which sugars	17.72 g
		Proteins	2.87 g
		Salt	0.11 g

Declaration :

Water, **cream**, sugar, **wheat flour**, mango purée, **eggs**, passion fruit purée, cacaobutter, Whisky (cereal based spirit), **whole milk powder**, **whole milk**, **butter**, baker's yeast, cacao kernel, cacao powder, vanilla, **cream powder**, humectant, thickening agent (agarose, agarpectin), edible salt, emulsifier (sunflower lecithin), acidity regulator (E501: potassium carbonate), vanilla extract Madagascar

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