

# Baba with chocolate chantilly

## Petits Gâteaux



|                        |   |                         |                      |         |
|------------------------|---|-------------------------|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 3 | variations of 10 pieces | <b>RECIPE NUMBER</b> | PG20248 |
|------------------------|---|-------------------------|----------------------|---------|

### Yeast 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 |

Mix the yeast together with the milk and the first part of the flour. Leave to prove until it has doubled in size. Add the second part of the flour, eggs, sugar and finally the salt. Knead the dough well, add the melted butter and continue kneading until the dough comes away from the side of the mixing bowl.

### Syrup base

|   |         |
|---|---------|
| 1000 g water                            | 35.27oz |
| 320 g granulated sugar                  | 11.29oz |
| 4 g Bourbon vanilla bean<br>(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 the cream and pour over the white couverture. Using a hand blender mix until homogeneous and leave overnight in the chiller before using. Semi-whip the chantilly when required for 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 cream and pour over the white couverture rondos. Mix in well and emulsify using a hand blender. Leave overnight in the chiller to rest and when needed whip to a semi-firm consistency before piping.

### 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 with agar-agar

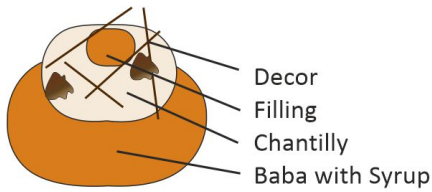
|                             |         |
|-----------------------------|---------|
| 300 g mango purée 10% sugar | 10.58oz |
| 30 g granulated sugar       | 1.06oz  |
| 3 g agar-agar               | 0.11oz  |

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.

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## Petits Gâteaux

### Structure



### Baba with chocolate chantilly

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

### 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

Soak the Baba in the syrup. Whip the chocolate chantilly and pipe on top, make an insert and squirt in the filling. Decorate to finish as required.

#### 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  |

Please note: Some products are not available in all markets

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## Petits Gâteaux



**Recipe number :** PG20248

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

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| 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, **eggs**, passion fruit purée, cocoa butter, 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 (potassium carbonate), vanilla extract Madagascar

State 13.03.2023

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation