

# CARACHOC BABA



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MAKES 25-30 MINI BABAS

## CHOCOLATE BABA DOUGH

40g Milk  
10g Heavy cream 36%  
35g **CARAÏBE 66%**  
85g Eggs  
10g Sugar  
2g Salt  
11g Baker's yeast  
135g Pastry flour  
40g Butter

Heat the milk and cream together. Combine with the CARAÏBE to make an emulsion. Warm the eggs and dissolve the sugar, salt and baker's yeast. Incorporate the sifted flour. Knead the dough gently, without allowing it to rise too much. Add the ganache to the dough and keep kneading gently. Pour the butter, melted to 115°F (45°C), onto the dough, but do not mix. Cover with a cloth. Keep at a constant temperature of 80°F (27-28°C) for 15-20 minutes until the butter sinks under the dough. Use a spatula to homogenize the dough and fill the baba molds. Leave to rise again. Bake for a few minutes at 390°F (200°C) so the dough starts to rise evenly. Bring the temperature down to 340-350°F (170-175°C) and continue to bake for 8 to 10 minutes.

## VANILLA SYRUP

550g Water  
300g Sugar  
3 Vanilla beans

Bring the water and sugar to a boil. Infuse the vanilla for 15 minutes, then strain. Once cooled, put the babas in a dish and cover with syrup. After 15 minutes, turn over the babas and refrigerate overnight in the syrup.

## GUANAJA 70% CRÈMEUX

125g Milk  
125g Heavy cream 36%  
50g Egg yolks  
25g Sugar  
2.5g Gelatin sheets  
100g **GUANAJA 70%**

Warm the milk and cream on a medium heat. Use a whisk to mix (but not beat) the egg yolks and sugar. Pour the hot milk and cream into this mixture, stirring all the while. Decant into a saucepan on a low heat. Stir gently until the cream thickens slightly and sticks to the back of the spatula. Use a thermometer to check the temperature is at 180°F (82°C). Take the pan off the heat and filter any lumps out of your crème anglaise. Add the rehydrated gelatin. Gradually combine the crème anglaise with the melted chocolate until it has a smooth, glossy, elastic texture. Mix using an immersion blender to form a perfect emulsion and ensure a smooth crèmeux. Cover the surface with plastic wrap and store in the refrigerator.

## CHOCOLATE & CARAMEL CRÈMEUX

220g Sugar  
30g Glucose  
100g Butter  
360g Heavy cream 36%  
160g **CARAMÉLIA 36%**

Make a dry caramel using the sugar and glucose, then gradually add in the butter and hot cream. Gradually combine the caramel with the melted chocolate to make a ganache. Mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator overnight before use.

## ASSEMBLY

Steep the babas in the cold syrup overnight. The next day, leave the babas on a rack until they are thoroughly drained. Fill the babas' hollows with GUANAJA crèmeux. Use a piping bag with an 8mm nozzle to pipe out an attractive spiral of chocolate and caramel crèmeux. Temper some dark chocolate using the tempering instructions on the packet. Make some 2cm chocolate button decorations. Put a button on each baba and finish off with a dab of caramel crèmeux.