

Babacool

ORIGINAL RECIPE BY
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For three 60 x 10 cm frames

MOIST ALMOND P125 COEUR DE GUANAJA SPONGE

490 g	Blanched almonds	: In a food processor, chop the almonds with the
400 g	Sugar	: sugar and then add the eggs and beat together for
730 g	Whole eggs	: around 10 minutes.
200 g	Butter	: Add the tempered butter and the melted P125
160 g	Egg whites	: Coeur de Guanaja chocolate towards the end.
100 g	Sugar	: Meanwhile, whip the egg whites with the sugar.
200 g	P125 CŒUR DE GUANAJA	: Carefully combine the two mixtures and then
		: spread onto a baking sheet lined with Silpat sheet
		: under a 60 x 40cm frame.
		: Bake at 180°C for 20-25 minutes.

CHOCOLATE BABA

20 g	Whipping cream 35%	: Heat the milk and the cream and pour onto the melted couverture to make an emulsion.
65 g	Whole milk	: Warm the eggs and stir in the sugar, salt and yeast to dissolve.
3 g	Salt	: Fold in the sifted flour.
15 g	Sugar	: Knead gently without overworking the dough.
20 g	Fresh yeast	: Add the ganache and continue kneading gently.
205 g	Cake flour	: Add the melted butter at 45°C and cover with a clean dishcloth, without mixing.
125 g	Whole eggs	: Place in a warm area at 27-28°C, for 15-20 minutes until the butter falls below the dough.
60 g	Butter	: Use a spatula to mix the dough and fill the baba molds. Leave to rise again in a warm area.
55 g	ILLANKA 63%	: Put in the oven at 200°C for a few minutes to start the rise evenly.
		: Then lower the temperature to 170-175°C for 8-10 minutes.

CHOCOLATE LIQUEUR SOAKING SYRUP

1000 g	Water	: Make a syrup with the water, sugar and the split and scraped vanilla bean.
200 g	Sugar	: When the syrup is cool, add the chocolate liqueur.
300 g	Chocolate liqueur	
2	Tahitian vanilla bean	

WHIPPED ILLANKA GANACHE

390 g	Whipping cream 35%	: Bring the smaller quantity of cream to a boil with the glucose and invert sugar.
45 g	Glucose	: Slowly pour the boiling mixture onto the partially-melted couverture, blending to create a glossy mixture with a
45 g	Invert sugar	: certain elasticity, signifying the start of the emulsion process.
360 g	ILLANKA 63%	: Take care to preserve this texture throughout, gradually adding the liquid.
775 g	Whipping cream 35%	: Process to perfect the emulsion. Add the remaining cold cream and leave to set in the refrigerator overnight or for
		: a minimum of three hours.

BANANA PASSION FRUIT COMPOTE

500 g	Banana puree	: Mix the purees with the sugar.
60 g	Passionfruit puree	: Give the mixture a quick boil, combine the gelatin with the water and then add to the hot mixture.
30 g	Sugar	: Set aside in the refrigerator.
4 g	Powdered gelatin	
20 g	Mineral water	

ABSOLU CRISTAL SPRAY GLACE

730 g	Absolu cristal	: Bring the Absolu Cristal to a boil with the water and process.
75 g	Water	: Spray immediately at around 80°C.

ASSEMBLY AND FINISHING

After the baba dough has risen for the first time, smooth it with a spatula and fill some 3 cm-diameter half-sphere Flexipan molds. Leave to rise again in the drying oven.

Put in the oven at 200°C for a few minutes and then lower the temperature to 170-175°C for 12-14 minutes.

When the syrup has cooled, place the babas in a candissoire and cover them with syrup.

Turn the babas after 15 minutes and leave them to absorb the syrup overnight in the refrigerator.

The following day, drain well before assembling.

Make the sponge preparation and pour 700 g into each 60 x 10 cm frame.

When baked and cooled, use a knife to cut the cake away from the frame, leaving it inside for assembly.

Use a piping bag with no nozzle to add around 200 g of Banana Passion Fruit Compote.



ASSEMBLY AND FINISHING

Use a ladle to glaze the drained babas with some Absolu noir glaze and arrange around 20 babas in each frame.

Whip the ganache and then use a piping bag with a St. Honoré nozzle to randomly pipe around 500 g ganache per frame.

Blast freeze.

Spray the tarts with the Absolu cristal glaze.

Use a rolling pin to roll out some tempered dark chocolate couverture between two acetate sheets and then immediately separate the sheets for a veined effect. Before it sets, use cutters to cut out different sized circles.

Leave to set.

Brush the decorations with some cocoa powder.

Decorate by arranging the circles evenly on the ganache.

Tip: Cut out strips of tart to the desired length, according to the number of people to serve and the desired product (individual or tarts).

