

Baba Cool (Mini-verrine)



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(mini-verrine)

AN ORIGINAL RECIPE BY *L'École Valrhona*

BABA DOUGH

32g Fresh cream 35%
62g Milk
3g Fine sea salt
15g Caster sugar
15g Fresh yeast
200g Flour for sponges
100g Whole eggs
60g Butter

Knead together the flour, eggs, fresh cream, milk, fresh yeast, and fine sea salt. Once the dough starts to come away from the edges of the bowl, gradually add in the sugar follow by the room-temperature butter. Once the dough is very smooth, stop kneading.

Leave it to rise for 10 minutes. Use a piping bag to pipe it into greased moulds. Leave it to rise until each one has doubled in size and bake at 175°C for approx. 15 minutes.

SYRUP RASPBERRY-BADIANE

1000g Frozen raspberry
420g Raspberry juice
80g Lemon juice
500g Water
200g Caster sugar
4g Star anise

Put the frozen raspberries in mixing bowl and cling wrap the surface of the bowl. Cook for 45 minutes in a bain-marie. Once cooked, pour the mixture over a fine strainer and leave the juice to drip without pressing the fruits down. Boil the water with the 420g raspberry juice, lemon juice, sugar and star anise together. Allow to infuse for about 15 minutes and strain through. Once cold, put the babas into a deep tray and pour the cold syrup over. Turn the babas over after 15 minutes and allow to soak in the refrigerator overnight.

JELLY JUICE

600g Leftover baba juice
6g Gelatin sheets

Slightly warm the syrup and dissolve the gelatine.

LIGHT JIVARA 40% GANACHE

135g Milk
30g Syrup of Glucose
190g JIVARA 40%
350g Fresh cream 35%

Boil the milk with glucose syrup and gradually pour over the chopped couverture stirring in the centre to create an elastic, smooth and glossy core of a well started emulsion. This texture should be kept to the end of mixing while adding the remaining milk. Use a hand blender at the end. Everything combine smoothly add in the 350g cream into the ganache and blend until smooth and set aside in the refrigerator for at least 3 hours. Whip the ganache with a whisk to a sufficiently stiff texture so it can be piped with a pastry bag.

DECOR CHOCOLAT

500g JIVARA 40%

Cristalise the Chocolate and realise the chocolate decoration. Place it on top of the verrine just before serving.