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RUBY BABA



RECIPE CREATED BY NICOLAS BOUSSIN & KEVIN ZWYGART



Ruby Baba

Original recipe by Nicolas Boussin & Kevin Zwygart

This savarin, featuring early autumn flavours, plays with textures that come together perfectly on the palate.



Makes 40 savarins – Flexipan Demarle moulds Ref 1476111

BABA DOUGH

460 g strong flour
(T45, approximately 14% protein)
8 g salt
115 g granulated sugar
75 g yeast
370 g eggs
270 g **Elle & Vire Professionnel®**
Unsalted Gourmet Butter

Using the dough hook of the stand mixer, combine the flour, salt, sugar and yeast. Add the eggs gradually adding (to prevent the dough from being too wet). Knead on speed 1 for 5 minutes. Knead for 5 minutes on speed 2. Add the butter cut into pieces and knead for 15 minutes on speed 2.

RASPBERRY ALMOND SOAKING SYRUP

1825 g water
40 g hibiscus flowers
650 g granulated sugar
1565 g raspberry puree
130 g orgeat syrup
130 g raspberry eau de vie (optional)
130 g amaretto (optional)

Bring the water to the boil, add the hibiscus flowers and let infuse for 15 minutes. Strain through a sieve, add the sugar and bring to the boil. Add the raspberry puree, raspberry eau de vie, orgeat syrup and amaretto. Strain before use.

RASPBERRY ALMOND GLAZE

1000 g hot glaze
600 g soaking syrup

Bring the hot glaze and soaking syrup to the boil then blend using a hand mixer.

GELATINE MASS

3 g powdered 200 Bloom gelatine
18 g water

Rehydrate de gelatine in the cold water for 20 minutes (minimum). Melt in the microwave, then set aside in the refrigerator.

ALMOND DECORATIVE CREAM

65 g milk
65 g **Elle & Vire Professionnel®**
Mascarpone
35 g **Elle & Vire Professionnel®**
French Cream Cheese
35 g orgeat syrup
2 drops bitter almond extract
½ vanilla beans
21 g gelatine mass
335 g **Elle & Vire Professionnel®**
Excellence Whipping Cream

Bring the milk and vanilla beans to the boil. Let infuse for 10 minutes then strain through a sieve. Add the gelatine mass, orgeat syrup, cream cheese, bitter almond extract and blend using a hand mixer. Add the cold cream and the mascarpone then blend again until the mixture forms an emulsion and refrigerate for at least 4 hours. (ideally overnight).

FINISHING TOUCHES

QS raspberries
QS raw almonds
450 g fresh figs

Cut some figs into 40 slices for the decoration. Dice the rest into small cubes (brunoise).

ASSEMBLY

Pipe 30 g of baba dough into Ø7 cm Flexipan savarin moulds. Let rise for approximately 1 hour 26°C. Bake in a 155°C convection oven for 20 minutes. Unmould onto the oven racks and finish baking at 140°C for approximately 20 minutes. Let rest overnight at room temperature before soaking.

Soak the savarins in the raspberry almond syrup at 35°C, drain and place in the freezer. Pierce the savarins with a paring knife and dip them in the glaze heated to 60°C. Fill the middle of the savarins with 10 g of fig brunoise. Whisk the almond decorative cream then pipe a ball using a 18 mm plain tip.

Make an indentation on the surface using the back of a melon baller. Decorate with a slice of fig, a raspberry and half a raw almond. Using a cone, pipe the topping droplets on the raspberries. Decorate with drops of glaze onto the raspberries using a piping cone.



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