



## BABÀ CHERRY LOVE

### BABÀ DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO  
MANITOBA FLOUR  
YEAST  
SALT  
EGGS  
UNSALTED BUTTER 82% FAT - SOFT

g 500  
g 500  
g 25  
g 15  
g 1050  
g 270

#### PREPARATION

In a stand mixer with hook mix DOLCE FORNO MAESTRO, flour, salt, yeast and only 600 grams of cold eggs.

Knead at speed 2 for about 10 minutes until a good gluten mesh is formed.

Continue adding the remaining eggs a little at time until completely absorbed, you will get a very soft but elastic mixture.

Finally add the butter with a soft consistency in two or three times.

Leave the dough to rise in a leavening room at 28-30°C for about 1 hour and in any case until it has doubled in volume.

Mix again with a hook for another 4-5 minutes.

Dress the dough in cylindrical moulds with central hole.

Let the dough rise in a leavening cell at 28°C max for about 1 hour.

Bake in a ventilated oven at 170° C for about 20 minutes.

Once out of the oven, remove the babà from the moulds and let it cool down.

## STRAWBERRY AND VANILLA SYRUP

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### INGREDIENTS

|                  |            |
|------------------|------------|
| WATER            | g 600      |
| STRAWBERRY PURÉE | g 100      |
| CASTER SUGAR     | g 400      |
| VANILLA BEANS    | 2 baccelli |

### PREPARATION

Mix all the ingredients and bring to the boil.

## CRUNCHY RED FRUIT FILLING

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### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

## CREAM BASE

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### INGREDIENTS

|              |      |
|--------------|------|
| EGGS         | g 80 |
| CASTER SUGAR | g 62 |
| CORNSTARCH   | g 28 |
| WATER        | g 50 |

### PREPARATION

Mix eggs with sugar.

Separatedly, mix corn starch with water.

Combine the two blends using an immersion mixer until you reach a soft and velvety texture.

Use immediately or store in the refrigerator.

## CREAM WITH CHERRIES

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### INGREDIENTS

BASE CREAM  
- CHERRY OR BLACK CHERRY PUREE

g 220  
g 280

### PREPARATION

Add the base cream to 200gr of cherry puree (you can also use the black cherry puree) and bring to a boil.  
Cook for 3 minutes until the starch is completely cooked.  
Add the remaining pure cherries (80gr), while mixing well.  
Pour over a baking sheet with baking paper, cover and let it cool down quickly to 4°C.  
Before the use, remove from the refrigerator and mix until you reach a smooth and velvety texture.

## CHANTILLY WITH STRAWBERRIES

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### INGREDIENTS

STRAWBERRY PURÉE  
SINFONIA CIOCCOLATO BIANCO  
LIQUID CREAM 35% FAT  
GELATIN POWDER OR SHEETS 200 BLOOM  
WATER

g 450  
g 570  
g 1000  
g 4  
g 24

### PREPARATION

Hydrate the jelly with water.  
Bring the strawberry purée to a boil and pour the mixture (while still warm) on the melted white chocolate to obtain a good emulsion.  
Add the melted gelatine and mix with a dip mixer. Add the liquid cream.  
Refrigerate for at least 8 hours to let it crystallize.

## RASPBERRY COMPOTE

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### INGREDIENTS

FRUTTIDOR LAMPONE  
LILLY NEUTRO  
WATER

g 400  
g 60  
g 60

### PREPARATION

Mix FRUTTIDOR LAMPONE with an immersion mixer and add the LILLY NEUTRO hydrated with water.

## CHERRIES JELLY

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### INGREDIENTS

- CHERRY OR BLACK CHERRY PUREE  
CASTER SUGAR  
PECTIN  
- CITRIC ACID

g 400  
g 50  
g 8  
g 1

### PREPARATION

Heat the puree with the sugar until it reaches 40°C, pour the sugar and pectin into the mixture while mixing well.  
Bring to a boil for 2 minutes.  
Add the citric acid.  
Pour into spherical silicone moulds and place in blast chiller.

### FINAL COMPOSITION

Dip the babà into the strawberry and vanilla hot syrup (40-45°C)

Squeeze them slightly to remove the exceeing syrup and put them on a grid to drain.

Fill the babà with the crunchy red fruit filling and the cherry cream.

Place in the center a disc of raspberry compost.

With a sac à poche pour a tuft of strawberry Chantilly over the stuffed baba.

Decorate the single portion with cherry jelly and Dobra's HEART SEAL.