



**Mini baba poached in cherry liquor infusion, ice biscuit and strawberry chutney style,
warm strawberry served with its juice**

Personnes

COMPOSITION	QUANTITE	PU/HT	TOTAL/HT
<u>Baba dough</u>			
Flour 45	625 grs		
Eggs	500 grs		
Honey	15 grs		
Sugar	30 grs		
Salt	15 grs		
Water	60 grs		
Butter	180 grs		
Yeast	35 grs		
Lemon zest	2 pieces		
<u>Almond biscuit</u>			
1)			
Flour 55	450 grs		
Eggs yolk	350 grs		
Eggs	1000 grs		
Sugar	1000 grs		
Almond powder	400 grs		
2)			
Egg white	600 grs		
Sugar	100 grs		
<u>Baba sirup</u>			
Water	2 l		
Sugar	600 grs		
Marasquin	60 cl		
Vanilla	4 sticks		
Tonka beans	4 pieces		
<u>Strawberry chutney sherbet</u>			
Strawberry pulp	2 l		
Sugar	400 grs		
Atomised glucose	120 grs		
Water	50 cl		
Stab	10 grs		
Lemon juice	50 grs		
Balsamic vinagar	100 grs		
Star anis, cinnamon, long pepper	QS		
<u>Red fruit juice</u>			
Strawberry	3 kg		
Raspberry	2 kg		
Brown sugar	250 grs		
Vanilla	5 grs		
Puff pastry			
Puff pastry	2 kg		
Icing sugar	500 grs		

DEVELOPEMENT

- 1) Baba dough: mix all the ingredients except butter and beat until the dough is not sticking anymore on the bowl.
- 2) Add then the butter. Let it prove 1 hour at 24 degrees.
- 3) Mould it in mini baba flexipan. Let rest 30 minutes ten bake at 160 degrees during 20 minutes open key.
- 4) Almond biscuit: beat the 1st mixture until ribbon. Beat the 2nd mixture until firm. Mix the both then bake at 220 degrees for 10 minutes. 6x535 grs
- 5) Red fruit juice: steam at low fire. Strain without pressing. Refrigerate