

GRAND MARNIER AND DARK CHOCOLATE BABA



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- Sub Category Name

Combo

Desserts

- Recipe Source Name

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Ingredients

GRAND MARNIER AND DARK CHOCOLATE BABA Baba

- 170g Baking powder
- 400g Flour
- 4g Salt
- 17ml Honey
- 140g Butter
- 10 nos. Egg

Syrup

- 1L Water
- 500g Sugar
- 1g Orange Zest

- 1g Lemon Zest
- 1tsp Vanilla
- Grand Marnier

Frosting

- 290ml Water
- 360g Sugar
- 120g Cacao Powder
- 250ml Cream
- 18g Gelatine

Methods and Directions

GRAND MARNIER AND DARK CHOCOLATE BABA Baba

- Combine yeast, flour, salt, honey and butter in a bowl. Gently mix, adding one egg at a time. Combine till the dough separates. Stand for 5 minutes.
- Bake at 240°C.
- Turn off the oven and finish cooking at 180°C.

Syrup

- Boil everything together and add the Grand Marnier.

Frosting

- Boil water and sugar.
- Take the mixture off the heat and add cocoa powder and warm cream.
- Add the gelatine.
- Strain and refrigerate.