

## BABA AU ARRACK



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Philip Khoury



Sean D'Almada-Remedios

- Sub Category Name
  - Combo
  - Main Courses
  - Hot Tea
- Recipe Source Name
  - Real High Tea 2014/15 Volume 2

### Ingredients

#### BABA AU ARRACK

##### Blood Orange Jelly

- Heat 50ml of orange juice to 60°C.
- Soften gelatin in cold water and add to the heated juice.
- Stir and strain and add the remaining juice.
- Set 25g at the base of each glass.

#### DILMAH RAN WATTE

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- 1 tsp Dilmah Ran Watte Tea (add one extra for the pot)
- 200ml freshly boiled water



## Methods and Directions

### BABA AU ARRACK

#### Blood Orange Jelly

- Heat 50ml of orange juice to 60°C.
- Soften gelatin in cold water and add to the heated juice.
- Stir and strain and add the remaining juice.
- Set 25g at the base of each glass.

#### Baba Dough

- Preheat oven to 170°C.
- Mix all ingredients except the butter till a dough forms.
- Gradually add the soft butter and mix till the dough becomes elastic.
- Place dough into a deep tray and prove till doubled.
- Bake for 20-25 minutes.
- Slice at 13mm and use a circle cutter to fit the glass.

#### Baba Soaking Syrup

- Bring all ingredients except the Arrack to a steady boil.
- Remove from heat and cover.
- Leave to cool then stir in Arrack.

#### Sandy Pistachio and Clove

- Bring sugar and water to 118°C and stir in pistachio and clove.
- Keep stirring until the mixture completely crystallises. Leave to cool.

#### Blood Orange Gel Swirl

- Hydrate gelatin in cool water and add to warm juice.
- Blend all ingredients and leave to semi-set before swirling into mould with a finger.

#### Honey Bavarois

- Hydrate gelatin in cool water and add to warm milk and honey.
- Let cool to room temperature and fold in lightly whipped cream.
- Dispense into 3cm diameter half sphere flexipan moulds that have been swirled with blood orange gel.

#### Assembly



- Place disk of baba cake over jelly and dispense enough soaking syrup to saturate it.
- Cover with a thin layer of sandy pistachio clove crumb.
- Place a glazed dome of honey bavarois and then the chocolate dome with holes cut out with heated piping tubes.
- Garnish with baby basil.

#### **DILMAH RAN WATTE**

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- Boil the spring water to 100°C.
- Place the tea in the teapot and pour the boiling water on the tea.
- Stir well and brew for 3-5 minutes. Stir again, strain and serve hot.

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