

RASPBERRY MINT BABA, RHUBARB COMPOTE WITH ANGEL HAIR



0 made it | 0 reviews



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- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

RASPBERRY MINT BABA, RHUBARB COMPOTE WITH ANGEL HAIR Baba

- 250g bread flour
- 5g sugar
- 5g salt
- 150g egg
- 10g yeast
- 150ml milk
- 75g butter

Rhubarb Compote

- 250g rhubarb
- 50g sugar
- 50ml water
- 5ml lemon juice
- 0.5pc vanilla bean

Peppermint Syrup

- 500ml water
- 150g sugar
- 1 tbsp Dilmah Pure Peppermint Leaves
- 1 whole orange
- Dash rum

Angel Hair

- 5 egg yolks
- 300ml water
- 300g sugar

Raspberry Jam

- 200g raspberry
- 50g sugar
- 6g pectine

Methods and Directions

RASPBERRY MINT BABA, RHUBARB COMPOTE WITH ANGEL HAIR Baba

- Mix the flour, sugar, salt, yeast and egg. Then add the warm milk.
- Melt the butter and add in the mixture.
- Put in the proofer and pipe in the mold. Then bake in 180°C for 25 minutes

Rhubarb Compote

- Mix all the ingredients and boil for 20 minutes.

Peppermint Syrup



- Mix all the ingredients and boil for 15 minutes.
- Put into baba and then cook.

Angel Hair

- Make syrup by boiling the water and sugar.
- Mix the egg yolk and the syrup.

Raspberry Jam

- Mix all the ingredients and boil for 20 minutes.