

RASPBERRY MINT BABA, RHUBARB COMPOTE WITH ANGEL HAIR



0 made it | 0 reviews



Faustino Tabilas Jr



Neo Ng

Discover a Macau Grand hotel experience! Grand Hyatt Macau is located in the Cotai area between the islands of Coloane and Taipa, off the tip of Macau Peninsula, China and integrates entertainment, dining, spa services, fitness facilities and shopping options. Indulge in their Afternoon Tea served daily from 3-6pm. Represented by Neo Ng & Faustino Tabilas Jr.

- 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.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026