

BABA AU RHUM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
DOUGH		
Yumgo <i>WHOLE POWDER</i>	47	5,7
Water (to hydrate the powder)	266	32,4
Milk	24	2,9
Honey	15	1,8
Salt	3	0,4
Butter	108	13,1
Flour	300	36,5
Yeast	12	1,5
Sunflower oil	47	5,7
Total	822	100,0
SYRUP		
Water	1100	61,2
Sugar	440	24,5
Vanilla	-	-
Brown rum	257	14,3
Total	1797	100,0

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PROCESS

- Mix Yumgo Whole powder and water to rehydrate it.
- Add all the ingredients with only half of the rehydrated Yumgo whole into the bowl fitted with a paddle attachment. Start on low speed then increase to medium high speed until dough separates from the bowl.
- On low speed, add reserved rehydrated Yumgo whole in 4-5 parts, allowing dough to absorb the liquid after each addition. Mix until the dough pulls off the side of the bowl and passes a window pane test.
- Rest 30 min at room temperature.
- Degas and pipe 25g in a silicone mold
- Proof at 25°C until tripled in size.
- Bake 15 min at 180°C with silpat and tray on top.
- Remove from molds and bake another 10 minutes at 180°C until lightly browned. Cool.
- SYRUP : bring water, sugar and vanilla to a boil. Cover and leave to infuse. When the mixture has cooled, add the rum.
- Let soak overnight in the refrigerator.
- Remove from syrup and decorate.



TIPS

- Replace the rum by cointreau and infuse the syrup with orange peels.
- Use soft butter.

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