

GATEAUX

150 Large and Small Cakes, Cookies, and Desserts

Rum-Citrus Baba

Serves 8

Prep: 20 minutes/ Cook: 16 minutes

Equipment: An 8½-inch savarin mold

INGREDIENTS:

Baba Cake:

2 tablespoons butter, plus extra for the mold

0.2 oz. fresh yeast

¼ cup whole milk, warmed

1 cup plus 1 tablespoon all-purpose flour

1 tablespoon sugar

⅓ cup eggs, about 1½

Finely grated zest of ½ lemon

½ teaspoon salt

Citrus-Passion Fruit Syrup:

3 tablespoons water

1½ cups sugar

3½ oz. strained passion fruit pulp

Zest of 1 unwaxed orange

Zest of 1 unwaxed lemon

A little (or a lot) of fine quality gold rum,
plus extra to finish

Decoration:

A jar of smooth apricot preserves

The citrus zests used for the syrup

INSTRUCTIONS:

Make and Bake The Baba:

In a small heavy-bottomed saucepan, cook the butter until it browns (*beurre noisette*), then allow to cool to lukewarm.

Dissolve the yeast in the warm milk.

Place the flour, milk with yeast, sugar, and eggs in the bowl of a stand mixer fitted with the paddle beater. Add the lemon zest and salt. Beat at high speed for about 15 minutes. Pour in the melted butter and beat for a further 10 minutes, until the dough pulls away from the sides of the bowl.

Butter the mold and fill it to three-quarters.

Allow to rise at room temperature for about 2 hours, until it reaches the rim of the mold.

Preheat the oven to 425°F.

Bake for 25 to 30 minutes, keeping a careful eye on it, until it is a light brown color.

Turn out of the mold and allow to cool.

Make the Citrus-Passion Fruit Syrup:

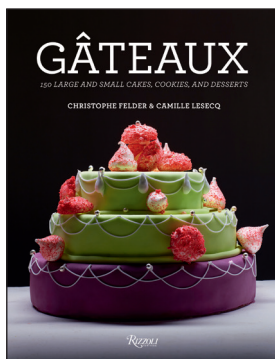
While the baba is cooling, combine all the ingredients, with the exception of the rum, in a saucepan and bring to a boil. Add the rum and immediately remove from the heat. Allow to cool to lukewarm.

Soak And Coat The Baba:

Pour the syrup into a dish large enough to hold the baba. Place the baba in the dish so that it can absorb the syrup. Allow to cool.

Warm the apricot preserves. Pour over more gold rum and then the apricot preserves. Decorate with the orange and lemon zest from the syrup.

I advise true rum lovers to be generous with the last step and then to serve the dessert with whipped cream, selecting only the best. And a tip: If you warm the baba slightly, it'll be truly divine!



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