

RECIPE BY JULIEN DUGOURD

Baba

Recipe in 7 steps

CHOCOLATERIE DE L'OPÉRA

1 Baba dough

Flour	200g	36.2 %	Make a dough and knead.
Yeast	13g	2.3 %	Mould.
Honey	15g	2.7 %	Leave to rise.
Vanilla pod	1g	0.1 %	Bake at 150°C for around 45 minutes.
Salt	3g	0.5 %	Dry out at 180°C.
Butter	70g	12.6 %	Soak.
Eggs	250g	45.2 %	
Total	552g	100%	

2 Cocoa syrup

Water	500g	74.0 %	Bring to the boil.
Sugar	175g	25.9 %	
COCOA POWDER 22/24%	0g	0.0 %	
Total	675g	100%	

3 Chocolate mousse

Milk	175g	24.0 %	Bring the milk to the boil.
Gelatine	19g	2.6 %	Melt the gelatine in the milk.
Dark chocolate TANNEA 70%	200g	27.4 %	Pour over the TANNEA® 70% dark couverture in three goes.
Whipped cream	335g	45.9 %	Delicately fold into the whipped cream.
Total	729g	100%	

4 Chocolate crumble

Butter	315g	26.4 %	Soften the butter in the food processor.
Icing sugar	150g	12.5 %	Add the remaining ingredients.
Caster sugar	150g	12.5 %	Bake at 160°C for 7 minutes.
Ground almonds	190g	15.9 %	
Flour	190g	15.9 %	
COCOA POWDER 22/24%	190g	15.9 %	
Salt	6g	0.5 %	
Total	1191g	100%	

5 Chocolate sauce

Milk	60g	11.3 %	Bring the milk and the glucose to the boil.
Glucose	15g	2.8 %	Pour over the MADONG® 70% dark couverture.
Dark chocolate MADONG 70%	155g	29.2 %	Pour over the milk, blend and pass through a fine sieve.
Milk	300g	56.6 %	
Total	530g	100%	

6 Chantilly

Single cream	200g	90.4 %	Whip the cream until very foamy.
Icing sugar	20g	9.0 %	
Vanilla pod	1g	0.4 %	
Total	221g	100%	

7 Opaline

Sugar	375g	54.5 %	Make a pale caramel with the sugar and glucose.
Glucose	125g	18.1 %	Add the pure paste and the butter.
EXTRA PURE PASTE	125g	18.1 %	Pour onto a Silpat® sheet and leave to cool.
Butter	62g	9.0 %	Blend.
Total	687g	100%	