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# Clementine Cointreau-rum baba

*Created by*  
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By chef Ryan Stevenson, Head chef Chocolate Academy Belgium

This recipe was crafted during a live tutorial at Callebaut Chocolate Academy, starring chef Ryan J. Stevenson. Here you can find the link to the video, in order to practice while listening to chef Ryan's indications:

<https://www.youtube.com/watch?v=Adv08hwQqJk>

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## Recipe components

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### Baba paste

## Ingredients

30 g yeast  
65 g milk  
500 g T55 flour  
10 g salt  
45 g sugar  
400 g eggs  
125 g melted butter

## Preparation

1. Dissolve the fresh yeast in warm milk and pour on the mixing tank.
2. Mix the flour to make a Paste, then add salt and sugar.
3. Add the eggs little by little until a smooth and elastic homogeneous dough is obtained.
4. Then do the same with the butter.
5. Do a break time : 30 to 40 minutes.
6. Put the dough in the molds (shown in the video tutorial) and let it double in volume.
7. Bake at 190 ° C in oven.

## Baba syrup

### Ingredients

500 g water  
300 g sugar  
200 g orange juice  
100 g yellow lemon juice  
200 g Cointreau

### Preparation

1. Make boil water, sugar, orange juice and lemon juice together.
2. Add the alcohol at the end.

## Mandarin cream

### Ingredients

### Preparation

## Ingredients

600 g mandarin puree  
50 g yellow lemon juice  
90 g sugar  
5 g Glazing stabilizer  
18 g NH pectin  
90 g egg yolks  
140 g Butter 82% fat

## Preparation

1. Mix the sugar with the pectin and stabilizer.
2. Add the egg yolks.
3. Bake at 82 ° C, then add the butter.

## Mandarin whipped Ganache

### Ingredients

220 g milk  
30 g orange concentrate  
11 g glucose  
390 g Callebaut - Finest  
Belgian White  
Chocolate - Recipe N°  
W2  
500 g 35% fat liquid cream  
20 g gelatin mass

### Preparation

1. Heat the milk with the concentrate and glucose.
2. Melt chocolate and gelatin in the syrup then add the cream and let cool 24H.
3. Whip and use the Mandarin Ganache

## Breton shortbread

### Ingredients

### Preparation

## Ingredients

120 g	egg yolks
264 g	caster sugar
336 g	softened butter
400 g	T45 flour
4 g	salt
16 g	Baking powder

## Preparation

1. Mix the egg yolks and sugar. Add the butter and mix again.
2. Stir in the flour, salt, baking powder and mix until you obtain a homogeneous paste.
3. Bake at 160 ° C during 15 minutes

## Gold glazing

### Ingredients

1000 g	mandarin puree
167 g	water
1000 g	sugar
1000 g	glucose
470 g	gelatin mass
600 g	Callebaut - Finest Belgian Gold Chocolate - Gold
500 g	mirror glaze

### Preparation

1. Boil the mashed mandarin, water, sugar and glucose up to 105 ° C.
2. Pour over the W2 chocolate and gelatin and mix well, then add the neutral mirror glaze, mix and boil up to 105°C
3. Use the Gold glazing at 40°C  
Finishing: use a cling film to make a mold for the Clementine Cointreau-rum Baba, as shown in the tutorial video.