

COFFEE BABA ☐ VALENTINE☐S DAY / DESSERT



Ingredients (For 4 lovebirds)

- 180 g fine flour
- 3 eggs
- ½ cube of fresh yeast
- 15 g sugar
- 75 g whole milk
- 65 g melted butter
- 3 g salt
- 1 packet of raspberries
- Whipped cream
- For the syrup
- 100 g sugar
- 1 dl water
- 1 dl coffee liqueur

Preparation:

Prepare the syrup. Dissolve the sugar in the water and add the coffee liqueur. Leave to cool.

Sift the flour into the mixing bowl of the blender.

Dissolve the yeast with the sugar in the tepid milk. Add the flour. Incorporate the beaten eggs, salt and melted butter. Knead to obtain a supple dough.

Butter and flour a savarin mould. Fill it to $\frac{3}{4}$ height with the batter using a piping bag. Leave to double in volume.

Preheat a convection oven to 200°C. Cook for 20 minutes. Leave to cool slightly and soak the baba in the coffee liqueur.

Serve garnished with raspberries and whipped cream, and top with a mint sprig.

