



LA VITA E' DOLCE

BABA' WITH CUSTARD CREAM

Ingredients

Fabbri Babà
Fabbri ChiaraFrutta
Fabbri Top Gelée
Fabbri Amarena
Custard cream

Preparation

CUSTARD CREAM

Ingredients

400 g Pastovocrem
100 g Castor sugar
80 g Rice starch
900 g Whole milk
100 g Cream

Bring the milk and cream to the boil. On the side stir the sugar and rice starch into the Pastovocrem. Mix everything together and cook at 92°C. Pour into a bowl, cover with film and shock-freeze to 4°C.

Composition

Place the Babas on a grid and eliminate the excess rum by squeezing them gently. Glaze the surface of the Babas with a brush of Top Gelée and slice them vertically so that they open like a book.

Arrange the Babas on a serving plate and fill them with custard cream using a sac-à-poche. Garnish the plate with a bouquet of fresh fruit, half-candied lemon zest and Fabbri Amarena cherries.