



Baba Savarin with Mango

| Ingredients | Weights |
|--------------------|---------|
| For the Baba: | |
| All purpose flour | 300g |
| Salt | 6g |
| Sugar | 15g |
| Eggs | 4 |
| Warm water | 30g |
| Active dry yeast | 20g |
| Butter, melted | 56g |
| For the syrup: | |
| Water | 510g |
| Rum | 75g |
| Sugar | 200g |
| For the fruit: | |
| Chiquita IQF Mango | |

To make the baba: Combine the warm water, yeast and sugar in a bowl. Wait for 5 minutes to see if the yeast is still alive. Then add the flour, salt and eggs. Use the dough hook attachment for your mixer and mix at medium speed until the dough pulls away from the sides and forms a ball. Let the dough rest for 5-10 minutes before adding the butter and continuing to mix at a high speed until the dough again forms a ball. Take the dough and lay it as evenly

as possible in the greased bunt pan. Cover with plastic wrap and let rise in a warm place until it doubles in size. Bake in a preheated oven at 350 F.

To make the syrup:

Combine the water, sugar and rum in a sauce pan.

Bring the mixture to a boil, then remove from heat and allow to cool.

When syrup is cool, pour over the fruit pieces and let sit before draining the syrup into larger bowl.

Putting it all together:

After the baba has been baked and cooled, invert into the bowl with syrup. Spoon the syrup over the top of the baba until thoroughly soaked.

Carefully remove the baba and place round side up on your serving platter. Spoon the fruit into the center and top with shredded coconut.