

Honey Babas with Warm Infused Italian Almond Tea Syrup and a Blood Orange Compote



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Johnny Triscari

- Sub Category Name
Food
- Recipe Source Name
The Chefs and the Tea Maker - 2008

Used Teas



Exceptional Italian
Almond Tea

Ingredients

Honey Babas with Warm Infused Italian Almond Tea Syrup and a Blood Orange Compote

- 2 tea bags Dilmah Exceptional Italian Almond Tea
- 7g Dry yeast
- 20g Sugar



- 40ml Milk
- 180g Flour
- 100g Butter
- 2g Salt
- 2 Eggs (whole)
- 100g White sugar
- 100g Water
- 1 Orange (segmented)
- 1 Ruby grapefruit (segmented)
- 2 Mint leaves

Methods and Directions

Honey Babas with Warm Infused Italian Almond Tea Syrup and a Blood Orange Compote

- Warm the milk. Add the eggs, sugar and yeast. Mix well and set aside.
- Sift the flour and salt into the mixer and add the milk mixture. Work on slow speed with the paddle for 5 minutes. Melt the butter until soft and add to the dough. Mix well. Leave overnight in the fridge.
- Weigh out 5g at a time and roll into balls. Place on a greased tray and leave for about 20 minutes in a warm place. Bake at 165°C for 10 minutes.
- Meanwhile prepare the Italian Almond tea sugar syrup and while warm pour over the baked babas when they cool.
- Serve hot with fruit compote and cream if you wish.