



RUM BABA WITH RASPBERRIES (Serves 6)

FOR THE BATTER:

INGREDIENTS:

125g flour
3 eggs
Pinch of salt
12g fresh yeast
12g honey
75g melted butter (kept at body temperature)

Note: if using stainless steel or aluminium moulds then lightly brush the insides with a little butter

METHOD:

1. Pre-heat the oven to 180°C
2. In a large mixing bowl, add the flour, salt, yeast, eggs and honey.
3. Mix all these ingredients together to create a smooth batter
4. Slowly pour the melted butter into the batter mix and beat until completely smooth and free of any lumps.
5. Pour the batter into each savarin mould until they are half full.
6. Leave the batter to prove at room temperature 22-24°C so that it doubles in size and reaches the top of the moulds.
7. Cook the Rum Babas in a pre-heated oven at 180°C for 10-12 minutes so that they are firm to the touch and golden brown.
8. Remove them from the moulds and leave them to cool.

FOR THE SYRUP:

INGREDIENTS:

250g castor sugar
1 litre of water
1 vanilla pod split in half
Rind of 1 orange and lemon
200ml Rum

METHOD:



1. Place all the ingredients in a pan and bring them to the boil, and reduce to a simmer.
2. Individually soak each Rum Baba in the simmering syrup for no more than 15-20 seconds then place them onto a wire baking rack to cool.
3. After all the Rum Babas have been soaked, dowse them with a good amount of quality rum.

TO SERVE:

200ml double cream

20g castor sugar

2 punnets of Scottish raspberries

1. Whip the cream with the castor sugar until stiff. Place a good spoonful in the centre of each Rum Baba
2. Arrange 6-8 fresh raspberries on the cream and serve immediately.