



BABA AU CAFÉ AND CARDAMOM

SERVES: 10

INGREDIENTS:

COFFEE SYRUP:

100 ml Carte D'Or Chocolate Sauce

200 ml Strong brewed coffee

400 g Sugar

OPTIONAL TO SPICE UP SYRUP:

1 Orange (finely grated zest)

10 Cardamom pods (crushed)

ASSEMBLY

10 Babas / mini sponges

Carte D'Or Tiramisu (for piping)

Chocolate shavings

Cocoa powder

PREPARATION:

Prepare the Coffee syrup by combining all ingredients and simmer over a low heat.

Soak the babas in the hot liquid.

Prepare the tiramisu (as per packaging instructions) and pipe it onto the baba. Repeat with remaining babas.

Decorate with chocolate, cocoa powder and coffee syrup.



For more delicious recipes, visit [ufs.com](https://www.ufs.com)

