

# CARDINAL

## Ingredients

120	Large Baba Savarins (726032)
3.17 Quarts (3 L)	Water
21 oz (1.5 kg)	Sugar
20.8 oz (1 kg)	Jelfix Concentrated Apricot Glaze (CRLAPRCT15)
39 oz (2.8 kg)	Vanilla Ice Cream
49 oz (3.5 kg)	Chantilly Cream
10 oz (0.7 kg)	Roasted Almonds



1. Prepare the simple syrup and keep at 158°F (70°C).
2. Dip Babas into syrup until bubbles disappear.
3. Place onto grille rack and drizzle with syrup a second time.
4. Brush the surface with the tempered Jelfix glaze and let soak in syrup. Keep refrigerated.
5. Fill with scoops of vanilla ice cream.
6. Top with chantilly cream and roasted almonds, or chocolate shavings and mint leaves.

Note: For color, fill base of bowl with sweetened frozen raspberries and raspberry coulis.



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