

Ciao Amici!

Grazie for following this rum babà journey – now it's your turn!

Here is the recipe in English for Rum Babà:

<https://www.giallozafferano.com/recipes/Rum-baba-Rum-syrup-infused-sponge-cake.html>

While you go through the recipe, here are some key Italian vocabulary for making (and enjoying) rum babà

Farina - flour

Uovo – egg (singular)

Uova - eggs (plural)

Zucchero - sugar

Rum (pronounced *room*) – rum

Burro - butter

Sciroppo – syrup

Lievitare – to let rise, as in yeasted dough

Stampino – pan mold

Temperatura ambientale – room temperature

Ebollizione – to boil

Inzuppare – to dunk in a liquid

Strizzare – to squeeze

If you are ever in Naples, be sure to try the official authentic rum babà at Café Gambrinus.

