



SALTY BEER BABA WITH LEMON CREAM AND MASCARPONE

BABA'

INGREDIENTS

SOFT BREAD 50%
FLOUR
EGGS
FRESH YEAST
HONEY
UNSALTED BUTTER 82% FAT

SALT

g 100
g 100
g 190
g 12
g 20
g 60
g 30
To Taste
To Taste

PREPARATION

- put the flour in the planetary mixer with the leaf, add the honey, half of the eggs and finally the yeast.
- Knead at low speed to form a fairly stringy mixture, then increase the speed and add the remaining eggs in a thin stream.
- At this point, start incorporating the softened butter little by little.
- Once the butter has been absorbed, add the grated Parmesan, pepper and salt.
- Knead for another 2 minutes, then stop the machine and let the dough rise for 20 minutes.
- Break the dough into 20 g and fill the mini babà molds.
- Let it rise at about 30 °C until the initial volume doubles.
- Bake at 200 °C and cook for about 10-12 minutes.

LEMON AND MASCARPONE CREAM

INGREDIENTS

CREMA SNACK

FULL-FAT MILK (3,5% FAT)

LIQUID CREAM 35% FAT

MASCARPONE CHEESE

GRATED LEMON ZEST

SALT

g 250

g 500

g 500

g 250

To Taste

To Taste

To Taste

PREPARATION

- In a saucepan, bring the milk, lemon zest, salt and pepper to 50°C.

- Let the mixture cool in the refrigerator covered with cling film.

- Once cold, remove from the refrigerator and mix all the ingredients in a stand mixer with a leaf attachment.

FINAL COMPOSITION

- Immerse the babà in the beer heated to 50°C for about 40 seconds (the time varies depending on how much you want the bitterness of the beer to be felt).

- decorate with the cream and decorate with lemon peel.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF