



SALTY BEER BABA WITH LEMON CREAM AND MASCARPONE

👤 Intermediate level

BABA'

INGREDIENTS

SOFT BREAD 50%

flour
eggs
fresh yeast
honey
unsalted butter 82% fat

salt

PREPARATION

- 100g - put the flour in the planetary mixer with the leaf, add the honey, half of the
- 100g eggs and finally the yeast.
- 190g - Knead at low speed to form a fairly stringy mixture, then increase the speed
- 12g and add the remaining eggs in a thin stream.
- 20g - At this point, start incorporating the softened butter little by little.
- 60g - Once the butter has been absorbed, add the grated Parmesan, pepper and
- 30g 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

PREPARATION

250g - In a saucepan, bring the milk, lemon zest, salt and pepper to 50°C.

500g - Let the mixture cool in the refrigerator covered with cling film.

500g - Once cold, remove from the refrigerator and mix all the ingredients in a

250g 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.