



# SALTY BEER BABA WITH LEMON CREAM AND MASCARPONE

chef 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

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### 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

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- 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.