



SALTY BEER BABA WITH LEMON CREAM AND MASCARPONE

👤 Intermediate level



RECIPE CREATED BY:

Mirko Scarani
Pastry Chef

BABA'

SOFT BREAD 50%

flour
eggs
fresh yeast
honey
unsalted butter 82% fat

salt

100g
100g
190g
12g
20g
60g
30g
qb
qb

- 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.

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Extraordinary
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LEMON AND MASCARPONE CREAM

CREMA SNACK

full-fat milk (3,5% fat)
liquid cream 35% fat
Mascarpone cheese
grated lemon zest
salt

250g
500g
500g
250g
qb
qb
qb

- 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.



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