



ROSEMARY BREAD WITH BEER CREAM

Pan di Ramerino (rosemary bread) is the typical sweet Tuscan bread enriched with sultanas and rosemary. This recipe dates back to ancient times: with the necessary variations it was in fact prepared as early as the Middle Ages. Traditionally linked to the Easter season, today it has become a real regional specialty, you can find it all year round. An interesting snippet: it is so called because "ramerino" is the Tuscan word used to describe the aromatic rosemary plant. Chef Sangiacomo's version remains faithful to tradition, with a touch of innovation given by the beer cream as an accompaniment.

INGREDIENTS

Starter dough

- 200 g 00 flour w300/350
- 10 g baker's yeast
- 200 g whole milk

Knead all the ingredients together and leave to rise until the mixture has doubled in volume; repeat the process twice. Set aside.

MIXTURE

- 110 g sugar
- 20 g simple syrup
- 250 g whole eggs
- 350 g fresh milk
- 15 g baker's yeast
- 800 g 00 flour w 300/350
- 15 g malt powder

Place the granulated sugar, simple syrup, eggs, milk and brewer's yeast in a stand mixer, dissolve. afterwards, add the flour and malt, and finally add the starter dough and work until a homogeneous and elastic dough is obtained.

TO BE ADDED SLOWLY:

- 150 g Extra Virgin Olive Oil flavoured with Rosemary.
- 15 g fine salt
- 10 g grated orange peel
- Raisins to taste
- Chopped rosemary.

Knead until completely absorbed. Finally, add raisins, chopped rosemary and the grated orange peel to taste. Bake at 170°C for 20 minutes.

BEER CREAM

- 120 g EGG YOLK, ROOM TEMPERATURE
- 120 g SUGAR
- 120 g CRAFT BEER
- 3 g GELATIN
- 6 g RICE STARCH
- 6 g CORN STARCH
- 250 g MASCARPONE
- Vanilla

Whisk the sugar with the egg, then add the rice and corn starches. Separately, boil the beer and then add little by little to the egg-based mixture prepared previously. Stir with a whisk until blended. Return everything to the heat, add the vanilla, continue stirring until it boils.

Add the gelatin, put the mixture in a container and cover with clingfilm. let it rest in the refrigerator for 12 hours.

Before serving, whip the cream in the stand mixer with the very cold mascarpone.