

CHOCOLATE BABKA BREAD

MAKES 1 LARGE LOAF

INGREDIENTS

For the dough

- All Purpose Flour*
650 g | 22.9 oz
- Unsalted Butter
150 g | 5.3 oz
- Whole / Full Cream Milk
85 g | 3 oz
- Water
85 g | 3 oz
- Sugar
80 g | 2.8 oz
- Large Eggs
x 3 | 150 g | 5.3 oz
- Salt
3 g | 0.1 oz
- Sourdough Starter
100 g | 3.5 oz
- **or** Instant Yeast
10 g | 0.35 oz

For the glaze

- Water
70 g | 2.5 oz
- Brown Sugar
60 g | 2.1 oz

INGREDIENTS CONTINUED

For the filling

- Dark Chocolate
150 g | 5.3 oz
- Unsalted Butter
100 g | 3.5 oz
- Sugar
70 g | 2.5 oz
- Cocoa Powder
35 g | 1.2 oz
- Salt
1 g | 0.04 oz

METHOD

Prepare your sourdough starter (Optional) - The night before

1. In your container, mix in 15 g | 0.53 oz of Mature Starter, 48 g | 1.7 oz of All-Purpose Flour* and 47 g | 1.6 oz of Water.

Prepare the babka dough

1. In a bowl, add in your Flour, Sugar, Salt, Water & Milk.
2. Add in your choice of either Mature Sourdough Starter or Instant Yeast. Mix all ingredients until roughly incorporated.
3. Then - add your Eggs one at a time, mixing in between each Egg.
4. Finally, gently melt your Butter in the microwave for 20-30 seconds before pouring & mixing it bit by bit into your dough.

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5. Once fully incorporated into a boule, cover your bowl with a damp cloth and let it rest at room temperature for 15 minutes.

Perform stretch & folds

1. Begin stretching & pulling all sides of the dough over itself until you reach one full rotation. Cover your bowl & let it rest again for 15 minutes.
2. Repeat this process twice more for a total of 3 stretch & folds. After the second stretch & fold, increase the rest period from 15 to 30 minutes.
3. Grease a separate bowl with Butter & transfer over your dough ball.
4. Cover the bowl & let it proof for 2 hours at room temperature.
5. **If you used Sourdough Starter** - Once proofed, move your covered babka dough to the fridge to ferment overnight.
6. **If you used Instant Yeast** - Proceed to the next step once the 2 hour proof is done.

Make the chocolate filling

1. In a small bowl, add your Sugar, Cocoa Powder & Salt.
2. In a separate bowl cube your Butter & separately cube out the Dark Chocolate.
3. In a stove pot, gently melt your cubed Butter at low heat & add your Chocolate pieces. Stir until incorporated.
4. Switch off the heat and mix in your Sugar, Cocoa Powder & Salt mixture until smooth.

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5. Let it cool in the fridge for 20 minutes.

Prepare the babka log

1. Grease a 30 cm | 12 in. bread pan with some Unsalted Butter & apply a light dusting of Flour to create a non-stick surface.
2. Move your dough over to a floured work surface & lightly flour the top of the dough as well as your rolling pin.
3. Flatten out the dough in a rectangular form so that it is 30 cm | 12 in. wide & roughly 1 cm | 0.4 in. thick.
4. Once cooled, pour your chocolate filling into the centre of the dough & spread the chocolate evenly, leaving a 3 cm | 1.2 in. border on all sides.
5. Tightly roll the dough from the back until completely sealed & pinch the seam closed.
6. Transfer the log, seam side down, into the bread pan & cover it with a damp cloth to rest in the fridge for 15 minutes.

Braid the dough

1. Take your log out of its bread pan & slice the dough lengthwise all the way through.
2. Pull each strand apart & flip both chocolate side up.
3. Pinch the back of both strands together & fold each strand over the other in a zigzag pattern.
4. Once you reach the end, pinch the braids together to complete the braid.
5. Lightly re-flour the bread pan before transferring the braided dough back in.

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METHOD CONTINUED II

6. Cover with another baking pan or damp cloth to proof in your oven (with the light on) for 2 hours.

Bake the babka

1. Once proofed, remove your babka from the oven and preheat the oven to 190°C | 374°F for 20 minutes.
2. Once preheated remove the cover from your bread pan & bake the babka for 30 minutes.

Prepare & apply the glaze

1. On a stove pot heat up your Water on medium heat.
2. Once the Water begins to simmer, add your Brown Sugar & stir until it fully dissolves.
3. Let that simmer for an additional 3 minutes, stirring occasionally until the time is up and you can take it off the heat.
4. Once your babka bread has finished baking and is still hot, generously apply the glaze using a brush to cover the whole surface.
5. Let the babka rest for 20 minutes and then remove it from the pan to begin slicing.

