



BABKA

Brioche Chocolate Cake

Makes 1 loaf | By Chef Rafaela Carneiro

INGREDIENTS - DOUGH

- 265g all-purpose flour (+extra for dusting)
- 50g caster sugar
- 1 tsp dry yeast
- grated zester of an orange
- 1 large $\frac{1}{2}$ eggs
- 60ml water
- A pinch of salt
- 80gr unsalted butter room temperature
- Canola oil cooking spray for greasing

PROCEDURE

01

Combine flour, sugar, yeast and zest in a bowl of a stand mixer. Add eggs and water, mixing with the dough hook until it comes together. If it doesn't come together, add extra water, 1 tablespoon at a time until the dough forms a mass. With the mixer on low, add salt, then butter, a tablespoon at a time. Then, mix on medium speed for 10 mins until dough is completely smooth. After about 10 mins, the dough should pull away from the sides of the bowl. If it doesn't, add 1 tablespoon extra flour to help this along.

02

Lightly coat a large bowl with oil and place dough inside, cover with plastic and refrigerate. Leave in fridge for at least **6 hours**, preferably overnight.

03

Coat a 9-by-4-inch loaf pan with canola oil spray and line the bottom with a rectangle of parchment paper. Take the dough from fridge. Roll out on a well-floured surface to about a 10×12".

04

Spread the chocolate filing over the dough (**Procedure next page**), sprinkle the nuts on the top of the chocolate, then sprinkle over sugar, leaving a 1/2-inch border all around. Brush the end farthest away from you with water.

05

Roll the dough up tightly. Seal the roll by pinching the dampened end of dough on. Place the dough on a parchment lined baking sheet in the freezer for 10 minutes.

06

Trim last 1/2-inch off of the log. With a bread knife, cut the log in half lengthwise, leaving about an inch attached at the top. Lift one side over the next and begin to twist, trying to keep the cut sides facing out. Transfer the twist into the prepared loaf pan. Cover the loaf pans loosely with plastic wrap, and let rise for 1-1 1/2 hours depending on the room temp temperature.

07

Preheat oven to 190 degrees C. Remove the plastic wrap and bake 25-28 minutes.





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INGREDIENTS - SYRUP

- 80ml water
- 130gr Sugar
- 1 tsp vanilla (optional)

INGREDIENTS - CHOCOLATE FILLING

- 25g icing sugar
- 15g cocoa powder
- 70g dark chocolate Callebaut melted
- 60g unsalted butter, melted
- 50g roast hazelnuts, coarsely chopped
- 1 tbsp sugar

PROCEDURE - CONTINUING

08 While babkas are baking, make the syrup: Put sugar and water into a pot and bring to a simmer until sugar dissolves.

Remove from heat and set aside to cool. Add the vanilla and mix in.

09 As soon as the babkas come out of the oven, brush the syrup all over each. Transfer to a cooling rack to cool before eating.

PROCEDURE - CHOCOLATE FILLING

01 Make the filling by mixing: icing sugar, cocoa powder, chocolate (already melted and melted butter. You will get a spreadable paste.

Saturday
SERVINGS

MARKETPLACE

