



JERNEJ KITCHEN

CHOCOLATE BABKA

Chocolate Babka is a gorgeous, sweet braided bread. It's buttery, soft, and filled with chocolate. Perfect for holidays and celebrations.

MAKES	2	BABKAS (16 PEOPLE)
PREPARATION:	30	MINUTES
PROOFING:	4	HOURS
BAKE:	30	MINUTES
TOTAL TIME:	5	HOURS (WITH PROOFING)

DOUGH

500 g (4 cups) all-purpose flour, plus for dusting

50 g (1/4 cup) sugar

1 tsp salt

10 g (1 tbsp + 1/4 tsp) active dry yeast

1 tsp cinnamon powder

210 ml (7/8 cup) milk

2 tbsp sour cream

2 eggs (M)

120 g (1 stick) unsalted cold butter

1 egg, for eggwash

TOPPING

350 g (1 cup + 1/4 cup) Lino Lada Gold Creamy or Nutella

250 g (9 oz) semi-sweet chocolate, chopped

GLAZE

250 g (9 oz) semi-sweet chocolate, chopped

2 tbsp canola oil

DOUGH AND FIRST PROOFING

Add flour, sugar, salt, yeast, cinnamon powder, lukewarm milk, sour cream, and eggs to a large bowl or a bowl of a stand mixer fitted with a dough hook. Using a stand mixer or a hand-held electric mixer fitted with a dough attachment, mix the dough for 5 minutes. Then, add the cold butter and mix for another 5 minutes until the butter is well combined. Leave the dough in the bowl, cover it with clingfilm, and leave it to proof at room temperature for 1 1/2 hours or until it is doubled in size. Transfer the bowl with the dough to the fridge for 30 - 45 minutes for easier shaping.

TIP

Optionally, leave the dough to rest overnight in the fridge and continue the next day.

SHAPING AND PROOFING

Line two (10 cm x 20 cm or 4-inch x 8-inch) bread loaf pans with parchment paper. Remember to line the bottom and the sides. Place the dough onto a lightly floured surface and roll into a 45 cm x 60 cm (18-inch x 24-inch) rectangle. Spread the Lino Lada (or Nutella) all over. Chop the chocolate and sprinkle over the chocolate spread. Starting at the long edge nearest you, tightly roll the dough into a tight log. Cut the logs into four equal rolls using a string or a bread knife. First, we will need two rolls. Set one roll on top of the other in the opposite direction to form a cross. Twist to create spirals and transfer to the prepared pan. Cover the pan with clingfilm. Repeat the process with the rest of the dough to get two babkas. Set aside to proof at room temperature for 1 1/2 - 2 hours.

100 g (7/8 cup) blanched chopped almonds

TOOLS AND EQUIPEMENT

Sponsored

large bowl

electric mixer or stand mixer

clingfilm

rolling pin

2x two (10 cm x 20 cm or 4-inch x 8-inch) bread loaf pans

brush

BAKE

Place the rack in the bottom of the oven and preheat it to 190 °C / 375 °F. Brush the babkas with the eggwash and place in the oven. Bake for 30 - 35 minutes at 190 °C / 375 °F or until puffed and browned. Remove from the oven and set aside to cool to room temperature.

GLAZE

Melt the chocolate in a heatproof bowl set over a saucepan of simmering water or microwave. Stir in the oil, then add chopped blanched almonds. Spread the glaze on top of the room-temperature babkas, let it stand until set, then cut it into slices and serve.