

# Chocolate Spread Babka



  
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# Chocolate Spread Babka

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes one cake in a 8 x 8 x 30cm mold.

## BABKA

200g Pastry flour  
25g Sugar  
4g Salt  
6g Fresh yeast  
120g Whole milk  
50g Butter  
25g Egg yolks  
190g **CHOCOLATE SPREAD**

## BABKA

Start by taking the butter out of the refrigerator.

Combine all the ingredients except the butter and chocolate spread.

Knead in a stand mixer for approx. 5-7 minutes, then slowly incorporate the butter until the dough starts coming away from the bowl.

Ideally, the dough temperature should be between 75 and 77°F (24°C and 25°C) once it has been kneaded.

Bake the dough, place it in a mixing bowl and cover with a clean cloth. Leave to mature for no more than 35 to 40 minutes at room temperature.

Knock the dough back and fold it into a rectangle 30cm long and 24cm wide.

Spread the **CHOCOLATE SPREAD** right across the dough, then roll it up.

Leave to sit in the refrigerator for 15 minutes.

Cut the roll in half lengthwise and braid like a brioche.

Place the dough in the greased tin and let it rise for about 1 hour 30 minutes, ideally at 80°F (26°C).

Glaze the dough with egg yolk, then bake at 320°F (160°C) in a fan-assisted oven for approx. 25 minutes.

## ASSEMBLY

### CHOCOLATE SPREAD

Roasted hazelnuts

### MILK CHOCOLATE CHIPS

## *Chef's tips*

When you are ready to serve, if you like you can spread a little **CHOCOLATE SPREAD** on your slice of babka for an extra indulgent touch. You can also add roasted hazelnuts and/or **MILK CHOCOLATE CHIPS**.