



# Chocolate Babka

  
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AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

For approx. 7 Babka. Makes a cake for a mold of 19 cm x 5 cm

## CHOCOLATE BRIOCHE

100g Milk  
120g **Extra amer 67%**  
250g Whole eggs  
500g Flour for sponges  
75g Caster sugar  
18g Fresh yeast  
10g Fine Sea Salt  
200g Butter

Heat the milk and realise an emulsion with the chocolate. Add the whole eggs and mix. Store in a chiller overnight for the mixture to chill until 4°C. Combine the chocolate mixture with the flour, sugar, yeast, fine sea salt knead for 3 minutes then add butter slowly. Knead until you reach a smooth texture. Allow to proof for 30 minutes at room temperature then store in the chiller overnight.

## CHOCOLATE SPREAD

100g Water  
460g Caster sugar  
140g Syrup of glucose  
560g Fresh cream 35%  
150g Caster sugar  
50g Butter  
130g **ARAGUANI 72%**  
OR 150g **ARIAGA NOIRE 59%**  
OR 140g **ARIAGA NOIRE 66%**  
OR 150g **SATILIA NOIRE 62%**  
3g Fine Sea Salt

Cook the sugar, water and glucose syrup to 185°C. Add the butter and hot fresh cream, salt and the second part of sugar. Add the chocolate and bring to boil. Blend and pour in a container. Let set overnight at room temperature.

For a cake mold of 19 cm x 5 cm. Spread the dough to 2mm thickness. Make a rectangle of 15 cm on 22 cm. Spread 35g of chocolate spread then roll. Put in the freezer 10 minutes then cut in half. Shape it, the finale base is around 170g before proofing, and put it into a cake fold. Allow to proof at 26-27°C for 2 hours. Then bake at 170°C for 18 minutes.