

Chocolate & hazelnut babka

Ingrédients

- 250g flour
- 3g salt
- 50g sugar
- 12g fresh yeast
- 150g milk (whole for me)
- 50g butter
- 30g dark chocolate (Valrhona Caribbean here)
- 40g hazelnuts (when redoing the recipe I put 65g)
- 150g of chocolate and hazelnut spread

Préparation

1. I've been seeing this brioche on instagram for a long time, so when I saw Jeffrey Cagnes' babka recipe in the last issue of Fou de Pâtisserie, I didn't hesitate long before going for it!

2. It's a brioche easy to make (simpler if you have a robot of course, but you can always make it by hand) and rather fast.

3. Of course, you can choose the spread, and even the nuts of your choice :-)
Prep time : 30 minutes + 1h45 rest + 25 minutes cooking
For a 20 to 24cm brioche :
Ingredients : flour salt sugar fresh yeast milk (whole for me) butter dark chocolate (Valrhona Caribbean here) hazelnuts (when redoing the recipe I put) of chocolate and hazelnut spread
Recipe : Place the flour, salt, sugar, yeast and milk in the food processor bowl (being careful not to bring the yeast into contact with the salt).

4. Knead at medium speed for 5-6 minutes, then add the butter cut into small cubes and continue to knead until you get an elastic dough which comes away from the sides of the bowl.

5. Place the dough in the fridge for 1 hour.

6. After resting, roll out the dough into a large rectangle the length of the pan and three times its width.

7. Lightly heat the spread to make it easier to handle.

8. Spread it on the brioche, then chop the chocolate and hazelnuts before spreading them over the spread.

9. Roll the dough into a roll the length of the pan, then cut it in half lengthwise.

10. Roll up the two pieces and place the bun in a buttered mould.

11. Let it grow for about 45 minutes and then bake in the preheated oven at 180°C for 20 to 25 minutes.

12. And enjoy !