

# Chocolate caramel babka

## Ingrédients

- 125g sugar
- 85g full cream
- 42g semi-salted butter
- 62g dark chocolate
- 7g fresh yeast
- 100g milk
- 250g flour
- 30g sugar
- 5g salt
- 1 egg
- 90g butter
- 1 egg for egg wash

## Préparation

1. You hesitate between a caramel babka and a chocolate babka?
2. You're in the right place!
3. A very soft brioche topped with a chocolate flavored caramel, that's the program of today's recipe  
Prep time : 50 minutes + 1 night rest + 1h to 1h15 + 35 minutes cooking For a 25cm babka :  
The chocolate caramel : sugar full cream semi-salted butter dark chocolate Prepare a caramel with the sugar.
4. In parallel, heat the cream.
5. When the caramel has a nice amber color, deglaze it little by little with the hot cream.
6. Then add the butter cut into small pieces and mix well.
7. Leave the caramel on the heat for 2 minutes, then off the heat add the chocolate.
8. Let it cool completely before use (do not put it in the refrigerator, it will be too hard to spread on the brioche dough).
9. The brioche : fresh yeast milk flour sugar salt 1 egg butter Mix the milk with the crumbled yeast.
10. Cover with flour, then add sugar, salt and egg.
11. Knead on low speed for at least 10 minutes, the dough should pull away from the sides of the bowl.
12. Add the butter cut in small pieces, and knead again the necessary time so as to have a very elastic dough and that detaches itself again from the sides of the bowl.
13. Place the dough in the refrigerator overnight.
14. Cooking : 1 egg for egg wash The next day, roll out the brioche dough into a large rectangle (about 1.5x longer than your cake pan).
15. Spread the chocolate caramel on top, then roll the dough.
16. Cut it in half and roll the two pieces together.
17. Place the brioche in your buttered cake pan, then let it grow for 1 to 1 1/2 hours.
18. Then, brush it with egg wash, then put it in the oven preheated to 175°C for 35 minutes.
19. Let cool before unmolding and enjoy!