

THE **GOOD EGG**

Gefiltefest Demo 2017 Recipe Card

Oded's Chocolate Babka

Ingredients

Babka dough

2 large eggs
120g milk
25g caster sugar
25g honey
420g strong flour
18g fresh yeast
5g table salt
170g butter

Chocolate filling

100g double cream
40g light brown sugar
100g chocolate chips
100g cocoa powder
20g butter

Method

1. For the dough, put the eggs, milk, sugar, honey, flour and yeast in the order listed into a stand mixer with a dough hook attachment. Knead for 2 minutes on the lowest speed
2. Add the salt and increase the speed to 2 for 3 minutes
3. Add the butter slowly and knead until the dough is elastic and shiny
4. Proof the dough for 4-5 hours overnight in the fridge
5. An hour before you want to roll your babka, make the chocolate filling
6. Bring the cream and sugar to the boil in a saucepan
7. Pour the cream mixture on the chocolate chips and cocoa powder and stir well until all the chocolate has melted.
8. Allow the mix to cool down a bit then add the butter and mix until it's all combined well. Put this in the fridge to firm up before spreading
9. Take out your babka dough and roll out to a 45x55cm rectangle
10. With a palette knife or spatula spread the chocolate filling all the way to the edges. Sprinkle over the chocolate chips
11. Tightly roll up the babka
12. Split into two lengthways, cross the two pieces over each other and twist both ends around the other to shape your babka
13. Transfer to a parchment lined loaf tin and proof for another 2-3 hours
14. Bake at 155 °C for 1 hour 15 mins
15. Pour over sugar syrup as soon as it comes out the oven, and allow to cool for at least an hour before slicing.

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