



BABKA

Introduction

The name of babka comes from the word “grandma” and the similarity of the traditional baking tin in which it was baked to the shape of a grandma’s skirt, and the fact it was grandmas who baked it. The version known, among others, in the United States, is prepared in a rectangular baking tin. Contrary to appearances, simple to make, very effective and heavenly tasty.

INGREDIENTS (1 PIECE)

- 300 g of bread flour or other high gluten flour
- 3 medium size eggs
- 150 g of butter
- 35 g of white sugar
- 5 g of dry yeast
- 8 g of salt
- 27 g of cold water
- peel grated from one lemon
- 80 g of dark chocolate 70%
- 60 g of butter
- 60 g of roasted and roughly chopped hazelnuts
- 35 g of brown sugar
- 15 g of bitter cocoa
- 60 g of white sugar
- 40 ml of water
- 1 egg, beaten
- 1 tablespoon of water

Preparation method

• Step 1

Preparation of the dough:

Crack the eggs in a small bowl, add salt and whisk until the salt is completely dissolved.

Pour the flour into the bowl of the food processor, add the yeast and water and stir for 30 seconds, gradually add the eggs and half of the sugar. Knead with a hook for approx. 5 minutes, until the dough is elastic and all ingredients are well combined.

Add the rest of the sugar, lemon zest and mix

for 2 minutes.

Then gradually add the butter and mix for approx. 10-12 minutes until the dough is uniform and smooth.

To check if the dough is ready, separate the apricot-sized portion. Holding it in your hands, gently stretch it: if it is ready, we should get a transparent petal.

Move the dough on the table, shape a ball. Put it back in the bowl, cover it with cling film and let it rise at room temperature until it doubles in size (approx. 2-3 hours).

• **Step 2**

Preparation of the filling:

Finely chop the chocolate and put it in a saucepan with the butter. Heat slowly over low heat, stirring constantly, until the ingredients dissolve, then set aside from the heat. Add sugar and cocoa and mix thoroughly. Leave to cool down.

• **Step 3**

Preparation of the syrup:

Pour water into a saucepan and add sugar. Boil until the sugar is completely dissolved and the liquid is clear, remove from the heat.

• **Step 4**

After the dough has risen, lightly degas it by pressing with your fingers. Sprinkle the pastry board with flour, move the dough on it and roll it out with a rolling pin to make a rectangle measuring 30 x 40 cm (approx. 10 cm longer than the length of the baking tin).

• **Step 5**

Put the filling and spread, leaving gaps all the way to the edges of approx. 2 cm

• **Step 6**

Sprinkle with nuts and then roll up; if it is too long, cut the ends (do not throw the ends away, they can be baked separately).

• **Step 7**

Refrigerate the roll for 15 minutes to harden the stuffing.

• **Step 8**

Prepare a baking tin and line it with baking paper.

• **Step 9**

After 15 minutes, cut the roll in half lengthwise, braid it and put it into the tin.

- **Step 10**

Beat the egg with water and brush the dough with it, cover the tin with cling film and set aside for approx. 1.5 hours to rise at room temperature.

- **Step 11**

Preheat oven to 180°C.

- **Step 12**

After it has risen, brush the dough with the egg again. Put in the middle of a preheated oven, bake for approx. 30 minutes.

- **Step 13**

Immediately after taking it out of the oven, brush the top of the cake with syrup twice, let cool first in the tin and then on a wire rack.

Smaczneho!