



Babka with Hazelnut and Chocolate Filling

⌚ 40–60 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

For the dough

265 g	Flour, smooth
50 g	Powdered sugar
1 tsp.	Yeast, dried
2	Eggs
75 g	Butter, softened
60 ml	Water
0.5 tsp.	♦ Lemon Peel, Chopped

For the filling

15 g	Cocoa powder
70 g	Chocolate with 70% cocoa content
60 g	Butter, melted
100 g	Hazelnuts, chopped
1 tsp.	♦ Cinnamon, Ground
	Butter for greasing

For the syrup

80 ml	Water
130 g	Granulated sugar

- 1 For the dough, combine the flour with the sugar, yeast and lemon.
- 2 Add the water and eggs and knead. Add the softened butter and salt.
- 3 Knead for at least 10 minutes in a food processor. Place the dough in a dish, cover, and leave to rise for at least 4 hours.
- 4 Melt the chocolate over a bain-marie and make the filling by combining the hazelnuts, melted butter and other ingredients.
- 5 Roll the dough out into a rectangle, cover with the mixture and roll up.
- 6 Cut the roll in half lengthwise and then braid the lengths.
- 7 Line a loaf pan with baking parchment, brush with plenty of butter and place the braid in the pan.
- 8 Cover with a damp dish towel and leave to rise in a warm place for 1.5 hours.
- 9 Preheat the oven to 190 °C (374 °F) on the conventional oven setting. Cover the dough in the loaf pan with baking parchment and aluminum foil and bake for around 30 minutes
- 10 Remove the foil and bake again for 10 minutes until browned.
- 11 Boil the water and sugar in a saucepan to make a syrup.
- 12 Now brush the hot cake with the syrup. Leave the babka to cool in the pan, then turn out of the pan and serve on a plate.

