

Babka with Hazelnut and Chocolate Filling

40–60 Min

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

Preparation

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.