

ingredient variation

BABKA

Babka's heritage includes several cultures, primarily from Central and Eastern Europe, with strong associations in Jewish cuisine. Of all the versions of babka that exist, there's little doubt that babka with a chocolate filling has a particularly large and devoted

following. Our filling includes cocoa powder, butter, eggs, brown sugar, and honey. One of the hallmarks of babka is the swirls that are a direct result of the shaping technique, which produces a distinctive pattern that is evident when the bread is sliced.

TOTAL TIME Active 10 min Inactive 4 h 35 min	DDT 28-29°C/ 82-85°F	DIFFICULTY Advanced: mixing, shaping	Ovens ★ Convection ★ Combi Home	YIELD / SHAPE 3 babka loaves
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INGREDIENTS	WEIGHT	VOLUME	SCALING %
25% butter brioche, chilled see previous page	1 kg	n/a	100
Babka filling see below	308 g	all from below	30.8
Yield	1.308 kg		

For salt, flours, substitutions, and other notes, see pages viii–xi.

Nutella Babka

Replace the babka filling with an equal amount of Nutella.



GENERAL DIRECTIONS

PROCEDURE			NOTES	TIME active/inactive
PREP	inclusion	babka filling	see below	10 min
SHAPE	shape	roll out chilled dough to a 30 cm wide by 50 cm long by 0.4 cm thick / 12 in wide by 20 in long by 0.15 in thick rectangle; spread the filling evenly using a large offset spatula; roll up dough into a cylinder about 54 cm / 21 in long; cut the dough into three 18 cm / 7 in long tubes; cut each cylindrical piece in half lengthwise; twist the two pieces from each cylinder together, forming 3 separate loaves; place each loaf into a prepared pan		7–10 min
FINAL PROOF	27°C / 80°F 65% RH	2–3 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	2–4 h
	21°C / 70°F	3–4 h		
BAKE	see Brioche Baking Times and Temperatures table for 500–649 g loaves, page 221			20–35 min
TOTAL TIME				by machine 10 min / 4 h 35 min

BABKA FILLING Yield: 308 g

INGREDIENTS	WEIGHT	VOLUME	%	PROCEDURE
Pastry flour	15 g	2 Tbsp	100	1 Sift together the pastry flour and cocoa powder.
Cocoa powder	15 g	3 Tbsp	100	
Butter, melted	110 g	½ cup	733	2 Whisk melted butter and brown sugar in a bowl. Add the sifted cocoa powder mixture.
Brown sugar, packed	105 g	½ cup	700	
Eggs, cold	50 g	1 ea	333	3 Add eggs, honey, and vanilla paste. Continue to mix until fully incorporated, and you obtain a smooth paste.
Honey	12 g	1 Tbsp	80	
Vanilla paste	1 g	½ tsp	6.67	4 Place in a plastic container, cool, and cover with a lid. Refrigerate if not ready to use. If using from the fridge, allow filling to temper so that it softens, and whisk together to homogenize (or give it a few short microwave bursts to soften, and then whisk it).

For salt, flours, substitutions, and other notes, see pages viii–xi.

We used three loaf pans (20 cm long by 11.5 cm wide by 7.5 cm deep / 7¾ in long by 4½ in wide by 3 in deep). If you are using an aluminum or steel pan, lightly and evenly coat the interior surface with cooking spray, and then either coat it with bread flour (tap out the excess), or line it with parchment

paper or a baking pan paper cup made to fit your specific pan. If your pan is nonstick, we recommend using a light layer of cooking spray but no flour coating or parchment paper.