



Chocolate berry babka

By Kirsten Tibballs

30 minutes

Preparation time

30 minutes, plus cooling and proving

Cooking time

10

Serves

INGREDIENTS

Berry compote

50 g fresh blackberries 100 g fresh raspberries 40 g fresh blueberries ½ tsp vanilla bean paste 40 g caster sugar

Brioche dough

and pliable

135 g full cream milk
1 tsp caster sugar (A)
8 g instant dry yeast
180 g plain flour
180 g baker's flour
60 g caster sugar (B)
½ tsp salt
4 egg yolks
1 tsp vanilla bean paste
115 g unsalted butter, soft

Assembly

Prepared berry compote 80 g good quality milk couverture chocolate 33%

Sugar syrup

100 ml water130 g caster sugar

METHOD

Berry compote

- 1. Place all the ingredients into a saucepan on medium heat, induction setting 5, and bring to the boil.
- 2. Once boiling, cook for a further 5 minutes while continuously stirring.
- 3. Transfer the compote into a bowl and cover with cling wrap touching the surface of the compote.
- 4. Allow to cool in the refrigerator.

Brioche dough

- 1. Place the milk and sugar (A) into a microwave-safe bowl and heat to 40°C, stirring to dissolve the sugar.
- 2. Add the yeast to the milk and whisk to combine. Set aside at room temperature for 5-10 minutes, until it begins to froth.
- 3. Place the plain and baker's flour, sugar (B), salt, milk and yeast mixture, egg yolks, vanilla and soft butter in the bowl of a freestanding mixer with a dough hook attachmen Mix on low speed for 3 minutes until the dough comes together.
- 4. Increase to medium speed and continue to mix for 10-12 minutes, until the dough begins to form a ball and looks shiny.
- 5. Transfer the dough onto your workbench, fold the edges into the centre and flip the dough over so that the seams are underneath. Roll the dough to create a smooth ball and transfer into a large, lightly greased bowl.
- 6. Cover the bowl with cling wrap or a damp tea towel and allow to proof at room temperature for 1-2 hours, until the dough has doubled in size. Alternatively place the dough into the oven on Prove yeast dough and prove for 45 minutes, or until doubled in size.
- 7. Once doubled in size, knock back the dough, form it into a ball, cover with cling wrap and place into the refrigerator for a minimum of 2 hours, or overnight, to firm.

Assembly

- 1. Grease and line a loaf tin, 200 mm x 100 mm x 95 mm height. Set aside until required.
- 2. Place the chilled dough onto your workbench and gently knock back the dough to release some of the gas.
- 3. Roll the dough to a rectangle, approximately 330 mm x 250 mm in size.
- 4. Reserve 100 g of the berry compote for the finishing, then spread the remaining compote over the dough.
- 5. Scatter the milk chocolate chips over the compote.
- 6. Roll the dough, lengthways, into a semi-tight log.
- 7. Transfer onto a lined tray and cover with cling wrap. Place into the refrigerator to chill for 30 minutes.
- 8. Cut the log in half, lengthways.
- 9. Ensuring the cut side is facing outwards, intertwine the 2 halves to create a braid.
- 10. Transfer the braided dough into the prepared loaf tin.
- 11. Cover the tin with cling wrap and allow to proof at room temperature for 1-2 hours, or until it increases by 50% in size. Alternatively place the dough into the oven on Prove yeast dough and prove for 45 minutes.
- 12. Preheat the oven on Fan Plus at 165°C.
- 13. Once the babka has increased in size and slowly bounces back when gently pressed, bake in the preheated oven on shelf level 2 for 45 minutes.

Sugar syrup

- 1. Place the water and sugar into a saucepan on medium-high heat, induction setting 7, and bring to the boil.
- 2. Once the sugar has completely dissolved, remove from the heat.
- 3. Set aside until required.

Finishing

- 1. Once the babka has finished baking, remove from the oven and immediately brush the surface generously with the prepared sugar syrup.
- 2. Allow the babka to cool slightly before removing it from the tin and place onto a cooling rack.
- 3. Prior to serving, top with the reserved berry compote.

Hints and tips

- The berry compote and sugar syrup can be prepared a day in advance.
- While the babka is baking, prepare the sugar syrup.
- Check the babka halfway through baking, if the dough looks like it is browning too much, cover the tin with foil and continue baking.