



Miele

Chocolate berry babka

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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

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
and pliable

Assembly

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

Sugar syrup

100 ml water
130 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 attachment. 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.