

Çikolatalı Babka

Ev yapımı çikolatalı babka tarifi. Yumuşak brioche hamuru ve zengin çikolata dolgusu ile nefis Polonya ekmeği-kek karışımı. Adım adım tarif.

210

HAZIRLIK DK

35

PIRME DK

245

TOPLAM DK

8

PORSİYON

Medium

ZORLUK

Çikolatalı Babka

Malzemeler

- 4 cup flour
- 2 tbsp granulated sugar
- 2 tsp sea salt
- 1 cup milk
- 1 tsp yeast
- 1 egg
- 1 egg yolk
- 4 oz milk chocolate
- 4 oz bitter chocolate
- 2 cup unsalted butter
- 1 cup heavy cream

Yapılışı

- Prepare the dough**

Whisk together 4 cups flour, 2 tablespoons sugar, and 2 teaspoons salt in a medium bowl. Set aside.
- Combine 1 cup warm milk (around 110°F/43°C) and 2 teaspoons active dry yeast in the bowl of a stand mixer fitted with a dough hook. Let stand for 5 minutes until the mixture becomes foamy and bubbly.
- Add the flour mixture, 1 whole egg, and 1 egg yolk to the yeast mixture. Mix on low speed for 2 minutes, scraping down the sides of the bowl as needed.
- Continue mixing on medium speed for 5 minutes until all ingredients are well combined and the dough begins to come together. Add 4 oz softened butter all at once and mix on low speed for 3 minutes until the dough becomes smooth and elastic.
- First rise**

Cover the bowl with plastic wrap and let the dough rise at room temperature for 1 hour until doubled in size.
- Punch down the dough and divide it in half. Shape each piece into a rough rectangle, wrap tightly in plastic wrap, and refrigerate overnight.

- 7 **Make chocolate filling**
Melt 4 oz dark chocolate and 4 oz milk chocolate with 2 cups butter in a double boiler, stirring frequently until smooth. Remove from heat and let cool completely.
- 8 Stir 1 cup heavy cream and honey into the cooled chocolate mixture until well combined and spreadable.
- 9 **Prepare pans**
Line two 9x5-inch loaf pans with parchment paper, leaving overhang on the sides for easy removal.
- 10 **Shape the babka**
Roll each dough piece into a 12x8-inch rectangle. Spread half of the chocolate filling evenly over each rectangle, leaving a 1-inch border on all sides.
- 11 Starting from the long side closest to you, tightly roll each rectangle into a log. Using a sharp knife, cut each log in half lengthwise to expose the chocolate layers.
- 12 Twist the two halves together with the chocolate sides facing up, creating a braided effect. Transfer each twisted loaf to a prepared pan.
- 13 **Second rise**
Cover the pans with a clean kitchen towel and let rise in a warm place for 2 hours until doubled in size and the dough springs back slowly when lightly pressed.
- 14 **Bake**
Preheat oven to 375°F (190°C). Bake the babkas for 35-45 minutes until the tops are deep golden brown and an instant-read thermometer inserted in the center reads 190°F (87°C).
- 15 **Finish and serve**
While still warm, brush the tops with honey syrup made from equal parts honey and water. Cool in the pans for 15-20 minutes before lifting out using the parchment overhang. Slice and serve warm or at room temperature.

?puçlar?

An?nda yükselen kuru mayay? kullan?rken, 43°C ?l?k süt ile ?eker kar???m?nda çözün ve birkaç dakika köpürene kadar bekleyin. Bu mayan?n aktif oldu?unu gösterir.

Hamur yo?urma i?lemi s?ras?nda sab?rl? olun. Stand mikser ile 8-10 dakika yo?urmak, elle yapt???n?zda 15-20 dakika sürebilir. Hamur elastik ve pürüzsüz olmal?d?r.

Çikolata dolgusu haz?rlarken benmari yöntemini kullan?n. Çikolatay? direkt ate?te eritmek yanmas?na neden olabilir. Dolgu tamamen so?uduktan sonra hamura uygulay?n.

Hamuru ?ekillendirirken çok fazla un kullanmay?n. Gerekirse ellerinizi hafif ya?lay?n. Fazla un hamur dokusunu sertletirir.

Pi?me kontrolü için dijital termometre kullan?n. Babka'n?n iç s?cakl??? 87°C'ye ula?t???nda mükemmel pi?mi?tir. Üsü fazla kavruluyorsa alüminyum folyo ile örtün.

Son pi?irme a?amas?nda ?urup sürmek babka'ya parlaklık verir ve kuruma engeller. 2 yemek ka???? bal ile 1 yemek ka???? su kar???m?n? f?rçalay?n.

Babka'y? kal?ptan ç?karmadan önce 15-20 dakika dinlendirin. Çok s?cakken ç?karmaya çal???mak parçalanmas?na neden olabilir.

Dilimleme yaparken keskin, uzun b?çak kullan?n. Testere hareketi yapmak yerine, tek seferde kesmeye çal???n. So?uk babka daha kolay dilimlenir.