

CHOCOLATE PLAITED BRIOCHE BREAD

Serving 1

INGREDIENTS:

20 g fresh yeast/10gr of dry yeast

250 g milk

2 eggs

85 g sugar

600 g flour

1/2 tsp salt

100 g cold butter

Chocolate filling:

100 g dark chocolate

80 g sugar

60 g flour

40 g cacao

2 egg whites

100 g milk

pinch of salt

50 g butter

50 g hazelnuts

the zest of 1 lime

2 tbsp pearl sugar for décor

PREPARATIONS:

- 1. For the dough mix all the wet ingredients plus yeast and sugar into a bowl. Set aside.*
- 2. Make a well with the rest of dry ingredients and add the wet ones.*
- 3. Knead until a uniform consistency is achieved (gluten development) then knead in the cold butter until a shinny look is achieved. Cover with plastic and let it rise for 2 hours.*
- 4. Chocolate filling: mix sugar, flour and egg whites in a bowl mix well.*
- 5. Chop up the chocolate.*
- 6. In a pan cook up milk and add the flour mixture in a thin thread keep stir until it thickens. Bring out from the heat and add the pinch of salt, chocolate and butter. Make sure it melts away completely.*
- 7. Place mixture in between two sheets of a rectangle cling film approx. 20x15. Place in the freezer.*
- 8. Assembly roll out your dough to 30x21 cm. Place the frozen chocolate filling sprinkle with hazelnuts and lime zest.*
- 9. Roll in both ends towards the middle so they will meet in the centre.*
- 10. Squeeze a bit the two rolls against each other, so you can roll them out to a rectangle, cut lengthwise. Plait and tuck the edges under the loaf. Brush with egg wash. Sprinkle with pearl sugar and bake for 20-30 min at 175 oC.*