

HOW TO MAKE

Walnut and Chocolate Babka

MADE WITH

CL Serene #15 and Aztec Fudge Base

ITEM NUMBERS

#60101, #70021

DIRECTIONS

- Incorporate all ingredients on 1st speed for 4 minutes.
- Mix on 2nd speed for 10 minutes, or until fully developed
- Bulk Ferment for 15 minutes,
- Divide and pre-shape into logs, 8-12 ounces
- Roll out dough and refrigerate
- Apply room temperature walnut and chocolate spread
- Roll into logs and place in pans. Retard dough overnight
- Proof for 1 hour, and Bake at 330 – 350 °F for 25-30 Minute

Walnut Paste:

- Toast walnuts at 300°F for 10-12 minutes until fragrant
- Add walnuts and sugar to food processor and mix until fine
- Fold egg whites, cinnamon, and vanilla extra into walnut and sugar mixture.

Chocolate Spread:

- Place Aztec Fudge Base and Sugar in food processor or mix with paddle until a paste forms.



RECIPE

BABKA DOUGH

Bread Flour	100%
Yeast (Fresh)	6%
CL Serene #15	15%
Shortening	4%
Sugar	10%
Eggs	8%
Water	50%

WALNUT PASTE

Toasted Walnuts	100 lbs.
Sugar	6 lbs.
Egg Whites	15 lbs.
Cinnamon	4 lbs.
Vanilla Extract	10 lbs.

CHOCOLATE SPREAD

Aztec Fudge Base	100%
Sugar	100%

