

HOW TO MAKE

# Chocolate Swirl Babka

MADE WITH

Superior Brioche and  
Aztec Fudge Base

ITEM NUMBER

#60056; #70021

DESCRIPTION

Rich and decadent Jewish Babka

RECIPE

DOUGH

White Flour	100%
Superior Brioche	30%
Fresh Yeast	6%
Whole Eggs (Optional)	8% ±
Water	40% ±

CHOCOLATE SPREAD

Aztec Fudge Base	100%
Sugar	100%



DIRECTIONS

- Incorporate all ingredients on 1<sup>st</sup> speed for 4 minutes.
- Mix on 2<sup>nd</sup> 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 chocolate spread
- Roll into logs and place in pans. Retard dough overnight
- Brush with egg wash
- Proof for 1 hour, and Bake at 330 – 350 °F for 25-30 Minute

**Chocolate Spread:**

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

