

EAT NYC



The iconic recipes that feed the city



Nutella babka

SERVES

8

Ask a New Yorker to list the city's sweets and babka will undoubtedly be among them. An Ashkenazi Jewish delicacy, the baked good is famous for its eye-catching swirls of layered dough and ripples of sweet additions from cinnamon to chocolate. Traditional versions have a brioche-style crumb, while newer renditions lean croissant-like with laminated dough.

This babka is inspired by the celebrated Nutella babka from Breads Bakery. Only use finely chopped couverture or eating chocolate here, so it melts into the Nutella spread. One decadent bite and you can't stop.



1/3 cup (80 ml) lukewarm water
1 teaspoon dried yeast
1 2/3 cups (250 g) all-purpose (plain) flour, plus extra for dusting
2 tablespoons superfine (caster) sugar
1/2 teaspoon fine sea salt
1 egg
1 1/2 oz (40 g) unsalted butter, melted
1/2 cup (150 g) Nutella (or good-quality chocolate hazelnut spread)
2 3/4 oz (80 g) dark chocolate (55% cocoa solids), finely chopped

Sugar syrup

2 tablespoons superfine (caster) sugar

Place the water and yeast in the bowl of a stand mixer fitted with a dough hook and leave for 5 minutes, or until frothy. Add the flour, sugar, salt, egg, and butter and knead on low speed until the dough comes together. Increase the speed to medium and knead for a further 8 minutes, or until the dough is smooth and elastic. Transfer the dough to a greased bowl, then cover and set aside in a warm place for 1 hour, or until risen about one and a half times in size.

Grease a 10 in × 5 in (25 cm × 13 cm) bar (loaf) tin and line with baking paper.

On a lightly floured work surface, roll out the dough into a 14 in (35 cm) square. Spread the Nutella evenly over the dough, all the way to the edges, then scatter with the chocolate. Roll the dough tightly into a log, ending seam side down. Use your hands to evenly lengthen the log, so it's about 20 in (50 cm) long.

Using a serrated knife, cut the log in half lengthways. Twist the babka by crossing the two strands to form an X in the middle. Twist the strands at the top and bottom of the X, keeping the cut sides facing up, then fold the ends under to seal. Transfer to the bar tin, cover and stand in a warm place for 1 hour, or until risen.

Preheat the oven to 350°F (180°C).

To make the syrup, place the sugar and 2 tablespoons of water in a small saucepan over medium-high heat. Bring to the boil, stirring until the sugar dissolves, then remove from the heat.

Bake the babka for 20 minutes. Reduce the oven temperature to 300°F (150°C) and bake for a further 15–20 minutes, until the top is golden. Remove from the oven and brush generously with the syrup. Leave to cool in the tin and enjoy the same day.

