



CHOCOLATE AND APRICOT CHALLAH BREAD



QimiQ BENEFITS

- Fluffy and moist consistency
- Baked goods remain moist for longer
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

150 ml	QimiQ Cream Base
80 ml	Milk
120 g	Sugar
10 g	Dried yeast
150 g	Butter
600 g	Flour
5 g	Salt
2	Egg(s)
2	Egg yolk(s)
100 g	Apricots, diced
60 g	Almond sticks
120	Valrhona-Guanaja 66% dark chocolate
1	Egg yolk(s), to brush

METHOD

1. Lightly heat the QimiQ Sauce Base with the milk and sugar and whisk in the dried yeast.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 80 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Create 3 strands with the dough and form a plait. Place onto a baking sheet lined with baking paper, cover and allow to proof for a further 25 minutes.
4. Preheat a baking oven to 180 °C (conventional oven).
5. Whisk an egg yolk and brush over the brioche. Bake in the preheated oven for approx. 25-30 minutes.