

STAR-SHAPED CHOCOLATE BRIOCHE BREAD

(from Lindarose at [Instructables](#))

for the dough:

500g all-purpose flour

2 eggs

60g sugar

180ml room temperature milk (3/4 cup)

80g room temperature butter (5.57 tbsp)

7g active dry yeast

8g salt

peel from one orange

for the chocolate cream:

35g cocoa powder

75g sugar

250g ricotta (about 1 cup)

30g hazelnuts

Put the flour in the mixer and add the yeast, milk, sugar and eggs. Start mixing on low, as the ingredients start to incorporate, add the butter in small pieces, the salt, and the orange peel. Keep mixing until very smooth (about 5 minutes on a Kitchen Aid type mixer). Remove the dough to a lightly floured surface and finish kneading it by hand, to make sure all butter is uniformly distributed. The dough should be slightly tacky, resist the urge to add more flour. Form a ball, and let it rise in a bowl in a warm spot until double in size, about 2 hours, depending on the temperature of your kitchen.

In a food processor, mix the sugar and hazelnuts together until you obtain a powder. It's ok if there are still some big pieces in it. Transfer to a bowl, and sift the cocoa powder on top of it. Add the ricotta and mix everything together with a hand mixer until your mixture becomes a cream.

Once your dough has risen, divide it in 4 equal pieces and make 4 separate balls. Make a disc with each of the 4 balls using a rolling-pin. The most important thing is that the discs are all the same size. Place the first disc on a piece of parchment paper and spread some chocolate cream on it, making sure to leave about half an inch of free border all around. Lay the second disc on the first one and press the border with your fingers to join them together. Now spread some other chocolate cream on the second disc (always leaving a free border), add the third disc and close it with your fingers. Do the same on the third disc and close it with the last disc, but don't spread the chocolate on it this time. The 4th disc is the top of the bread.

Using a knife, divide the dough in 4 with 4 cuts. It's crucial for the shaping that you don't cut the center of the disc (see pictures). Now make other 4 cuts between the others, for a total of 8, always leaving the center free. Finally, make 8 cuts between the ones you already made, just like the others. You will have a total of 16 sections now.

Consider 2 sections that are next to each other: lift one with one hand and the other with the other hand and twist each of them towards the outside. This means that the piece you are holding with your right hand will be twisted to the right and the one you are holding with your left hand will be twisted to the left. Do this for all the sections. Your bread will look like a snowflake. Put it in the baking sheet with the help of the parchment paper (don't remove it) and let it rest and rise for another hour. As the bread rises, turn your oven to 350 F. Bake at 350°F (180°C) for 25 to 30 minutes. Let it cool on a rack.