

SOURDOUGH CHOCOLATE TWIST BREAD

(slightly modified from My Daily Sourdough Bread)

Starter

100 g water
100 g bread flour
1 tablespoon sourdough starter

Dough

all of the above starter
180 g warm milk
370 g bread flour
1 egg yolk
2 tablespoons of melted butter
1 tablespoon of sugar
6 g salt

Filling

100 g soft butter
60 g brown sugar
50 g grated chocolate (70% cocoa)

In the evening, first prepare your sourdough starter. Mix 100 g of white wheat flour, 100 g of water, and 1 tablespoon of your base starter. Leave it to ferment until risen, puffed, active and bubbly, so you will be able to mix it into the dough next morning.

In the morning, mix the dough. First, dissolve all of your starter in 180 g of water. Add egg yolk and melted butter. Next, add all of the flour (370 g), salt and sugar. Mix well, and knead the dough for 10 minutes until smooth. Shape it into ball and place it into a bowl. Cover with a plastic wrap and leave to ferment until doubled in volume, about 3 hours.

Prepare the filling mixing softened butter, sugar, and grated chocolate. Line a Dutch oven or another appropriate baking container with a piece of parchment paper.

Roll the dough into a 12×18 inch rectangle. Drop the filling across the rolled dough and spread it thinly, leaving about 1 inch clean border on

all sides. Roll the dough from the longest side, then tuck the ends underneath. Cut the rolled dough in half length-wise. Flip the cut halves outwards.

Start braiding two strands one over another. Tuck the ends together to form a circle. Place the twisted bread into Dutch oven and let it rise until doubled, about 1.5 hours.

Heat the oven to 375°F. When the dough is ready, put the Dutch oven into oven and bake it for 35 to 40 minutes. Cool on a rack before slicing. If desired, cover the bread with a sprinkling of powdered sugar.