Babka rolls



Consejo del chef

Let them cool and serve.

Raciones para 3

- ❏ **4** Puff pastry sheets with butter
- ❏ Chocolate cream
- ❏ Butter to grease the mould
- ❏ **80 ml** Milk
- ❏ **80 gr** Brown sugar

1. Unroll the puff pastry sheets, spread chocolate cream all over them, and place the other two sheets on top.
2. Flatten the puff pastry with a rolling pin, halve it widthwise, and cut each half into two similar rectangles. Then, cut the puff pastry into 1-cm-wide strips using a pizza cutter.
3. Stretch each strip, plait it by twisting each end in opposite directions, and roll it around itself to make the bun shape. Fold the end over the top to seal, right in the centre.
4. Repeat with every strip, and preheat the iOven in the meantime. Press Extras menu > Recipes > Pastries > Puff Pastry
5. Grease a round mould with butter and place all the buns inside. Bake at the preset time in the oven.
6. Make the syrup by bringing milk to a boil with sugar. Wait until it thickens into a syrupy texture.
7. Once the babka rolls are cooked, remove them from the oven and brush them with the syrup to make them shine.

Chef's Notes

https://cookinglovers.teka.com/en/receta/babka-roll/