



# CHEESE, MARMITE & SPRING ONION BABKA



## INGREDIENTS

### FOR THE DOUGH

420g white bread flour, extra for dusting  
2 Le Naturelle Eggs  
18g instant yeast  
5g salt  
25g caster sugar  
25g honey, runny  
120ml milk  
170g Valio Unsalted Butter, melted

### FOR THE FILLING

12 spring onions  
150g comte cheese, coarsely grated  
100g Valio Unsalted Butter, softened  
30g Marmite  
1 tbsp. sesame seeds

### FOR COOKING

Olitalia Extra Virgin Olive Oil  
1 Le Natuelle Egg, beaten



## METHOD

- 1 Place the flour into a mixer bowl with a dough hook fitted and add the yeast to one side of the bowl and the salt and sugar into the other.
- 2 Combine the eggs, milk and honey and whisk together. Add the milk mixture into the bowl and then knead for about 3 minutes on the lowest speed.
- 3 Gradually add the melted butter into the bowl. Turn up the speed to medium and knead until the dough is elastic and shiny. Transfer the dough to a lightly buttered bowl, cover and leave in the fridge to prove over-night.
- 4 Place a large griddle pan over a medium-high heat.
- 5 Drizzle the spring onions with olive oil, add a pinch of salt and pepper, rubbing all over the onions. Add the onions onto the griddle pan and leave to cook and lightly char for about 2 minutes on each side. Leave to cool completely.
- 6 Combine the softened butter and marmite and mix together until fully incorporated.
- 7 Lay out a large sheet of baking parchment onto your work surface. Remove the dough from the fridge and then roll out on the baking parchment into a rectangle 55cm x 45cm.
- 8 Evenly spread the marmite butter over the surface of the dough and then scatter over the grated cheese in an even layer. Evenly distribute the spring onions over the cheese. Finally, scatter over the sesame seeds.
- 9 Tightly roll up the babka as you would a Swiss-Roll.
- 10 Cut the dough in half lengthways to expose the internal layers. With the cut-side facing upward, lay one half over the other to create an 'X'. Working from the centre outward, plait the dough on each side, finishing by tucking the two ends of the dough under themselves.
- 11 Transfer the plaited dough into a parchment-lined loaf tin and leave to set for 2-3 hours.
- 12 Preheat the oven to 150°C (fan), transfer the babka to the oven for 1 hour and 15 minutes, Brushing the top with egg wash after 1 hour.
- 13 Leave to cool before slicing.