



# Braided sweet bread

20'  
Hands on

2 hours'  
Hands off

25'  
Cook Time

10-12  
Portion(s)

2  
Difficulty



## Ingredients

For the dough

- 75 g butter
- 18 g yeast
- 250 ml milk, 3,5% at room temperature
- 100 g granulated sugar
- 450 g all-purpose flour
- 1 pinch salt

For the filling

- 350 g [hazelnut chocolate spread](#)
- 100 g hazelnuts, toasted and coarsely chopped
- 100 g heavy cream 35%
- 100 g white chocolate couverture, melted

## Διατροφικός πίνακας

Nutrition information per 100 gr.

397 Calories (kcal)	20.8 Total Fat (g)	6.7 Saturated Fat (g)	43.0 Total Carbs (g)
20%	30%	33%	17%
21.6 Sugars (g)	7.5 Protein (g)	3.0 Fibre (g)	0.09 Sodium (g)
24%	15%	12%	2%

## Method

- Preheat oven to 180\* C (350\* F) Fan.
- Combine the yeast, milk and sugar in a bowl.
- Add the flour and a pinch of salt and beat in a mixer.
- Melt the butter in the microwave and add it to the mixer while it is beating.
- Brush a bowl with some olive oil and add the dough. Cover with plastic wrap and set it aside to rest and rise for 1 hour.
- Dust some flour on to a clean working surface. Roll out dough to a 30x40 cm rectangle.
- Gradually combine the hazelnut chocolate praline sauce with the heavy cream. Spread it over the dough.
- Coarsely chop the tasted hazelnuts in a blender and sprinkle over dough.
- Roll dough into a log. Cut in half, lengthwise and braid 2 parts.
- Carefully transfer to a baking pan and bake for 25 minutes.
- Serve drizzled with white chocolate over the top.