

Recipe for Savory Dessert

by Simon Bregardis

*Executive Pastry Chef,
The Venetian & Palazzo Hotel In Las Vegas*

Step-By-Step Peanut Butter & Jelly Babka



Meet The Chef



Simon Bregardis is French-born and graduated from the Centre de Formation Des Apprentis in La Roche Sur Yon, France and accomplished pâtissier with a broad knowledge of gourmet desserts

Due to his meticulous detailing and efficient time-management skills he was soon promoted to Assistant Executive Pastry Chef, in Las Vegas where he designed for VIP events, and was named Chocolatier of the Year in 2012 by Chicago's Chocolate Academy and featured in a 2013 edition of So Good Magazine.

In May 2017, he was honored to receive the Zest Award from Johnson and Wales University.

THIS RECIPE IS 100% VEGETARIAN

Peanut Butter & Jelly Babka



Recipe

Recipe serves

4

Ingredient:	Amount:	
The Babka Dough:	Ounces	Grams
Milk	7.05 Ounces	200 Grams
Fresh Yeast or 10 Grams (0.33oz) dry Yeast	1.05 Ounces	30 Grams
All Purpose Flour	23 ounces	650 Grams
Eggs	2	2
Sugar	3.88 Ounces	110 Grams
Butter	4.23 Ounces	120 Grams
Salt	0.33 Ounces	10 Grams
Peanut Butter	7.05 Ounces	200 Grams
Bonne Maman Raspberry Jam	7.05 Ounces	200 Grams



Method

The Babka Dough :

1. Using Hook attachment, mix for 2 minutes in 1st speed the following ingredients: Milk, Yeast, Flour, Sugar, Eggs.
2. Turn Mixer into 2nd speed and slowly add cubed cold butter, once well incorporated add the salt
3. Mix in 2nd speed for an additional 7 minutes.
4. Once the dough is well kneaded, place on a bowl and cover with plastic wrap. Place in cooler overnight or at least 4 hours.
5. Using a rolling pin, make a rectangle of 8" X 32 ".
6. Spread the peanut butter and then the Raspberry Jam.
7. Roll the dough. Portion in 4 pieces of 8 "long each.
8. Place in cooler for 30 minutes.
9. Cut the roll in half.
10. Bread the 2 halves together and place in cake mold.
11. Proof for 1 hour.
12. Bake 25 minutes at 330 Fahrenheit.
13. Let cool it down and decorate as desired.



Peanut Butter & Jelly Babka.