

Pesto Babka

(Mauripan Instant Dry Yeast,
Voltex Fresh & BOS)



Pesto

Almond nibs	300
Fresh basil	100
Fresh parsley	100
Parmesan cheese	225
Corn oil	800
Salt	18

Weight (gm)

Babka

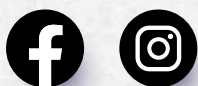
Bread flour	1000
Mauripan Instant Dry Yeast	18
Voltex Fresh	5
Sugar	15
Salt	25
Full cream milk	325
Cold water	325
BOS	115

Weight (gm)

Pesto:

1. Add in of the ingredients into blender. Blend until form a smooth paste.

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Babka:

1. Using a spiral mixer, dry mix flour, yeast, bread improver, sugar and slow at slow speed for 1 minute. Add in cold water, milk mix at slow speed for 3 minutes then switch to high speed for 5 minute.
2. Add in BOS, mix at slow speed for 1 minute then switch to high speed for 3 speed until dough is fully develop.
3. Rest dough for 10 minutes. Divide dough into 450g and rest for another 10 minutes. Roll out the dough to 10 inch x 10 inch square
4. Spread pesto on the dough and roll into logs. Cut the rolls into 4 strips and braid in.
5. Place the braided pesto babka into loaf pan. Proof at 38°C with 85% humidity for 60 to 75 minutes. Spread some pesto onto the loaf.
6. Bake at 200°C (Top) 215°C (Bottom) for 25 to 30 minutes. Remove from oven and let cool before serve.

* *The recipe makes 4 loaf of pesto babka.*

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