CHOCOLATE ORANGE BRIOCHE KNOTS
RECIPE ADAPTED FROM THE SMITTEN KITCHEN COOKBOOK

INGREDIENTS

- 1/3 cup milk, warmed
- 1 t yeast
- 2 1/4 cups all-purpose flour
- 2 T sugar
- 1/2 t kosher salt
- 2 large eggs, at room temperature
- 8 T butter, at room temperature
- 1 cup well-chopped dark chocolate
- zest from 1 orange
- egg wash - 1 egg + 1 T water
- turbinado sugar, for sprinkling

DIRECTIONS:

1. Make brioche. In a small bowl, warm the milk and then whisk in the yeast until dissolved. Set aside. In a large bowl, or bowl of your stand mixer, stir together the flour, sugar, and salt. Whisk in the eggs and yeast mixture. Stir until it comes together in a shaggy pile, using your dough hook or a wooden spoon. Add the butter, a third at a time, mixing it in between additions. Knead with the dough hook until a silky smooth dough forms. Mix in the chocolate and zest.
2. Transfer to a lightly oiled bowl, cover with plastic wrap, and allow to rise in a warm place for 2 hours, until almost doubled. OR instead rest the dough in the fridge overnight (or up to 24 hours), bring back to room temperature and allow to rise completely before forming knots.
3. Line 2 baking sheets with parchment paper and preheat your oven to 350F. Divide the dough into 8 equal pieces (about 93g each). Roll each piece into a rope, Tie in a knot and place on the prepared baking sheet. Continue until all of the knots are formed. Make the egg wash by whisking together the egg and water. Brush over knots, sprinkle with turbinado sugar.
4. Bake for 12 minutes or until puffed and slightly bronzed. Cool on a wire rack. When cooled these freeze really well! To rewarm simply pop on a piece of foil in a 225F oven for about 12 minutes. Enjoy!