

MAKING CHALLAH

INGREDIENTS

YEAST 2 sachets | ½oz | 14g
SUGAR 1 cup | 8oz | 240ml
OIL 1 cup | 8fl oz | 240ml
TWO EGGS
WATER 4½ cups | 40 fl oz | 1250ml
FLOUR 2kg | 70oz
SALT 2 Tbsp | 1oz | 40g

EQUIPMENT

1 VERY LARGE BOWL
1 TABLESPOON
1 CUP
1 FORK

METHOD

1. Place the yeast into a bowl with ¼ cup water and sugar. Let the yeast dissolve.
2. Add half the sifted flour, salt and eggs followed by the remaining water.
3. Knead, add the oil, and knead again.
4. Add the remaining flour a little at a time while kneading until you have a dough that isn't sticky anymore.
5. Cover the dough with a blanket and let it rise for 1-2 hours.

6. If you have used 1.66kg | 59oz or more of flour recite the following blessing:

ברוך אתה י-ה-י-ה אל-הינו מלך
העולם אשר קדשנו במצותיו וצונו
להפריש חלה מן העסה.

*Baruch Atah Ad-onai, Elo-heinu Melech
Ha-olam, Asher Kid'shanu B'mitzvotav
V'tzivanu, L'hafrih Challah Min Ha-isa.*

Blessed are you, Lord our G-d, King of the Universe, Who has made us Holy through His commandments, and has commanded us to separate challah from the dough.

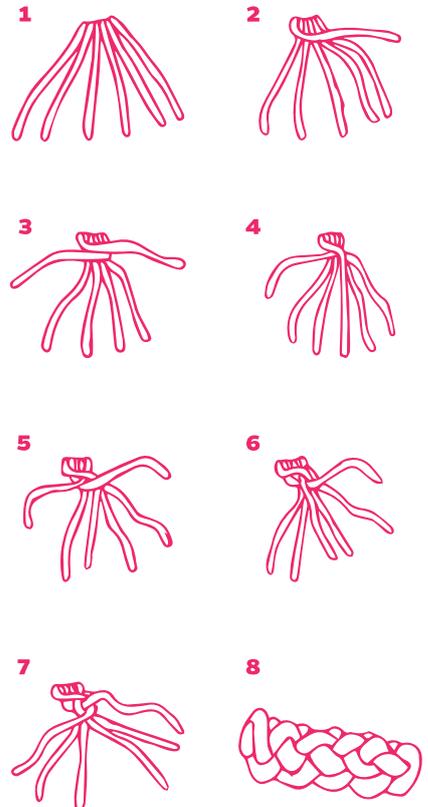
7. If you have used 1.2kg | 42oz or more of flour, separate a small piece of dough and say:

הרי זו חלה *Harei zo challah*

This is challah

8. Wrap the piece of dough in foil and give it to your teacher to burn it in an oven.

9. Braid your challahs:



10. Brush your challahs with some egg to make them shiny.

11. You can sprinkle them with sesame and poppy seeds.

12. Your teacher will bake the challahs in the oven at 180 °C | 350 °F for about 25 minutes.

13. Once your challahs are ready take them out of the oven and wrap in towels until they are cool.