# ChallahChallah bread sliced to show smooth crumb and dark braided exterior

| **Total dough yield** |
| --- |
| Formula adjustment needed depending on group size each student will produce 1x 5 strand 120g and 1x 6 strand 114g |
| **Overall pre-fermented flour** |
| 0% |

Hitz, C. (n.d.). *Challah* photograph.

**Final Dough**

|  | **Metric (g)**  | **U.S. Standard**  | **Final Dough %**  | **Resized Yield** |
| --- | --- | --- | --- | --- |
| Bread flour | 2765 | 6# 1.5 oz | 100 |  |
| Water |  520 | 1# 2.3 oz |  18.8 |  |
| Yolks |  173  | 6.1 oz |  6.2 |  |
| Eggs |  629  | 1# 6 oz | 22.7  |  |
| Honey | 167  | 5.8 oz |  6 |  |
| Oil | 256 | 9 oz | 9.2 |  |
| Instant osmotolernat yeast | 47 | 1.6 oz | 1.6 |  |
| Salt | 59 | 2 oz | 2.1 |  |
| Sugar | 312 | 11 oz | 11.2 |  |
| Total Dough | 4928  | 10# 13.8 oz | 177.8 |  |

**Desired dough temperature: 75-78˚ F**

***Method of Preparation:***

1. Mix all ingredients on 1st speed in a spiral mixer for 4 minutes.
2. Mix an additional 4-6 minutes on 2nd speed.
3. Ferment for 30-40 minutes at room temperature, then place in fridge.
4. After 2 hours punch down dough.
5. Wrap proofing tub in plastic, return to fridge and let ferment overnight.
6. The following day, divide the dough into 170g units for three braid loaves and 114g for six braid loaves.
7. Shape into bâtards and allow to rest for 20 minutes.
8. Roll the pre-shapes into 12-18” logs with the center thicker than the ends.
9. Braid so the loaf is thicker in the middle and tapered on both ends.
10. Place on parchment lined sheet pans and egg wash.
11. Place in proof box for 60-75 minutes.
12. Brush with egg wash, and sprinkle with poppy or sesame seeds if desired, and bake in a convection oven for 25-30 minutes at 325°.