The ShabbatUK Challah Recipe

Ingredients

1.5 kg strong white flour
3 sachets of dried yeast
3 eggs
9 tablespoons sugar

3 tablespoons oil
3 teaspoons salt
750ml water

Method

1. Place all the dry ingredients in your bowl. Mix thoroughly.

2. Add one egg and 1/3 of the oil and combine. Do the same with the second and third egg and the rest of the oil.

3. Once combined start adding the water little by little, mixing in as you go, until you have springy consistency. Knead continuously until smooth. The longer it is kneaded the smoother your dough will be.

4. By this stage your dough should be formed into a large ball. Cover with a clean tea towel and leave somewhere warm to rise for about one hour, or until doubled in size.

5. Plait, place on baking parchment on an oven tray, apply an egg wash (using an additional egg) and seed.

6. Allow to rise for another 45 mins, before baking in the oven at 180°C until golden brown so that when you tap the underside it sounds hollow.