

Makes 2 Medium Challot

The ShabbatUK Challah Recipe

Ingredients

500g strong white flour
1 sachet of dried yeast
1 egg
3 tablespoons sugar

1 tablespoon oil
1 teaspoon salt
250ml water

Method

1. Place all the dry ingredients in your bowl. Mix thoroughly.
2. Add the egg and the oil and combine.
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.

#ChallahMakes

 **UK**
SHABBAT UK 13-14 MAY 2022
Supported by the Wohl Legacy