

Challah Bread

Starter:

- 9g (2 ½ tsp) dried yeast
- 25g (2 tbsp) sugar
- 400ml (1 ½ cups) of warm water
- 20g (2 tbsp) plain flour

Dough

- 940g (6 cups) of plain flour
- 135ml (½ cup) honey
- ½ tsp salt
- 1 medium egg whisked
- 100g soft margarine

Decoration

- 1 medium egg whisked
- 2 tbsp honey (optional)
- sesame seeds or poppy seeds



How to make Challah

1. This recipe is enough to make one whoppa of a challah or two good sized ones.
2. In a small bowl mix the starter ingredients together with just a little of the water. Mix it into a paste before adding the rest of the water. It will become slightly frothy. Set aside for 10 minutes.
3. Place all the dough ingredients into a large bowl and mix with a spoon to combine then get your hands stuck in and knead it till it's a ball of sticky-ish dough.
4. Cover with a tea towel and place in a warm room (the airing cupboard is perfect) and leave for an hour till the dough has doubled in size.
5. Knead the dough to knock the air out of it using a little olive oil if necessary. Set aside for another hour.
6. Divide the dough into three equal balls, roll into long lengths then plait them together - tucking the ends underneath.
7. Leave on the baking tray lined with baking paper for another 40 minutes so it rises even more.
8. Heat your oven to 190°C (Fan 170°C). Brush with the egg wash and sprinkle seeds liberally over the top.
9. Bake for 30 minutes or until the Challah sounds hollow when you tap it underneath.
10. Brush honey over the top using a pastry brush as soon as the Challah comes out of the oven. Leave to cool.