

# Challah

Jewish sweet-bread.

## Notes

This is a straight dough and quite dense, so no autolyse is necessary. This bread is traditionally plaited. If you're making large loafs, I would recommend a 3 strand plait. This recipes source has recently put it behind a paywall so consider this one pirated.

Glaze with a mix of egg whites and milk after shaping and before baking. You're aiming for around #802b00 at its darkest points and a hollow sounding base.

## Ingredients

	<b>Bakers %</b>	<b>500g total</b>	<b>1kg total</b>	<b>2kg total</b>	<b>3kg total</b>	<b>4kg total</b>
White Flour	100%	278	556	1111	1667	2222
Water	25%	69	139	278	417	556
Egg	25%	69	139	278	417	556
Honey	16%	44	89	178	267	356
Neutral Oil	12%	33	67	133	200	267
Yeast	1.5%	4	8	17	25	33
Salt	1%	2.78	5.56	11	17	22