

# CHALLAH



Translated to mean Ram's Head, Challah is a traditional bread which is to be enjoyed during Hanukkah. This version is made using our NT Bread Base that will dramatically shorten fermentation time. Challah can also be made using our Westco Egg Bread Mix. However, it does require standard fermentation.

## EXTRA SALES AND PROFITS FOR YOU!

Display these breads prominently, and keep plenty of samples on hand. If possible, try toasting the samples slices, and serve with plenty of butter. Your customers will have a delightful taste experience. Ask your BakeMark Sales Representative for more profit-making holiday sales ideas.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- No Time Bread Base
- Apri Glo

## RECIPE

3 lbs.	No Time Bread base
14 lbs.	Unbleached Patten Flour
2 lbs.	Whole Eggs
8 ozs.	Fresh Yeast
6 lbs. 4 ozs.	Water
10 lbs.	White Raisins

## 1. SCALE



Mix all but the ingredients to a full development, approximately 10 minutes in medium speed (medium speed is 3rd. speed on a 4 speed machine). Dough temperature should be 80-82°F. Then, add the White Raisins, and mix until just incorporated. Rest the dough 10 Minutes. Scale each piece at 1 lb. 6 ozs.

## 2. SHAPE



Shape the dough immediately by rolling it out to approximately 24 inches then curl it in to the horn shape. Tuck the end of the dough under the dough to keep it from unraveling.

## 3. WASH & SEED



Wash each horn liberally with a medium egg wash (50% water and 50% whole eggs). Then, sprinkle each horn heavily with sesame seeds.

## 4. SHINE



After proofing to 3/4 size, bake them at 390°F for approximately 30 minutes until light golden in color. Immediately upon removing them from the oven, brush them liberally with melted Westco Apri-Glo giving them a beautiful shine and extended shelf life.

**BAKEMARK**

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: [www.yourbakemark.com](http://www.yourbakemark.com)