

## Alternatives

Shaping with enzymes, page 2-342

## Flavors

Earl Grey Challah, page 279  
Chocolate Challah, page 279  
Saffron Challah, page 279

## Fun Facts

The Religious Significance of Challah,  
page 271

## Techniques

Braiding, page 3-185  
Stacked Braid, [page 3-188](#)

## Related Breads

White Sandwich Bread, page 289  
Oil Brioche, page 236

## Our Take

Bread Machine Challah, page 5-306  
Modernist Challah, page 278

## MACHINE MIXING

### MIX



- 1 Follow the Machine Mixing options on the next page.

### BULK FERMENT



- 2 Transfer the dough to a sheet pan lined with a lightly oiled nonstick silicone mat. Flatten the dough, and form it into a rectangle with even thickness. Cover with plastic wrap.



- 3 Bulk ferment for 1 h.
- 4 Refrigerate the dough until it is firm and chilled, 1-2 h.

### DIVIDE



- 5 Divide the dough to the desired weight (see page 3-136).

### PRESHAPE



- 6 Preshape as a simple bâtard with tapered ends (see page 3-154).



- 8 Roll out the dough to 45 cm/18 in long strands. Cover the strands immediately after rolling to keep the surface from drying out.

### SHAPE



- 9 Braid the dough according to the braiding section, pages 3-186-191.

- 10 Line a sheet pan with a nonstick silicone mat or parchment paper. Place the loaves in the prepared pan.

- 11 Brush each loaf with a thin coat of vegetable oil. To prevent the crust from ripping, brush the surface with oil 2-3 times during proofing.

