



Black & White Seeded Round Challah

Makes: 10 servings

Prep Time: 1 hour Bake Time: 40 minutes

Total Time: 1 hour & 40 minutes (plus 1 hour 45 minutes rise time)

Ingredients

Challah:

- 1 package active yeast
- 1 tsp sugar
- 1 cup warm water (a little hotter than lukewarm)
- 3 & 1/2 cups all-purpose flour
- 1/4 cup sugar
- 1 tsp Kosher salt
- 1 egg
- 1/4 cup vegetable oil

Egg Wash:

- 1 egg
- 1 tbsp water

Seeds:

- 2 cups sesame seeds
- 1 cup poppy seeds

Instructions

Combine yeast, sugar and water. Let sit for 5 minutes until yeast mixture becomes foamy.

In bowl of stand mixer, combine flour, sugar, salt, egg and oil. Add yeast mixture. Using dough hook, beat for 8 minutes on medium speed. Gather dough into ball; knead on floured work surface until smooth and satiny, about one minute. Place dough in greased bowl, turning

to coat all sides with oil. Cover with damp towel and let rise in a warm place for 1 hour or until doubled in size. Punch dough down.

While dough is rising, lightly beat 1 egg and then strain egg through a small strainer and add 1 tablespoon water. Pour poppy seeds onto a small sheet pan. Pour sesame seeds onto a second sheet pan.

Remove dough from bowl onto an unfloured work surface. Weigh dough (in grams) and using a calculator, divide total weight by 12. Roll dough into a rough cylinder shape and divide dough into 12 roughly equal pieces. Check the weight of each piece and add or subtract dough as necessary so that all 12 pieces are the same weight. Precision is important for the shape we are creating.

Using a circular motion with the palm of your hand, gently roll each piece of dough on a non-floured counter to create a ball shape.

Once all 12 pieces are rolled into balls, it's time to shape them into a dumpling shape. Take one ball and lightly flatten it into an oval shape with your palm. Pull the upper dough rim up and press it down right in the middle of the dough with your fingers. Pull the lower dough rim up and press it down to the middle of the dough to create a seam. Using both hands, fold the two long ends toward the middle with as much tension as possible and seal the seam along the entire length to the dough ends. You will have a firm dumpling with a seam down the middle. This shaping method gives the dough a uniform inner structure. Cover dumplings with a clean kitchen towel and let rest for 10 minutes.

Once dumplings have rested, roll each one into a 13-inch strand. Roll with both hands, starting from the middle, going out towards the end, tapering the ends slightly. Lay the strands on a parchment lined baking sheet.

Brush each strand with beaten egg and coat 4 strands in the poppy seeds and 8 strands in the sesame seeds. Braid bread, as shown in the video in my blog post, and arrange on parchment lined baking sheet. Let dough sit at room temperature for about 30-45 minutes. If your kitchen is warm, 30 minutes will be fine, a cooler kitchen might need about 45 minutes for the second rise.

Preheat oven to 375°F while dough is rising. Bake challah for 35-40 minutes, until an instant read thermometer, inserted into the center of the bread registers 195°F -200°F.

Loosely based on a recipe from Salt & Serenity