

RB'S CHALLAH BOULES

Makes 3, 500g boules

Ingredients

- 1.5 cups water (about 105° degrees)
- 1 teaspoon salt
- 1/3 cup veggie oil
- 3 eggs + one more
- 1/4 cup white + 1/4 cup brown sugar
- 5 cups bread flour
- 1/2-3/4 cup corn meal / polenta
- 1 Tablespoon yeast

Directions

- In kitchenaid bowl combine water, sugar, yeast. Mix. Wait five minutes.
- Add and mix three eggs, oil, salt and flours. You want a not very sticky playdough (so you might need more flour).
- Leave covered for 30 minutes in warm(ish) spot
- Divide into three and turn out into balls. Leave covered for 30 minutes.
- Make egg wash, brush and add seeds. (Optional: make pattern with lame)
- Cook on parchment paper at 350°.
- Cool on racks.
- Share. Enjoy.

Options

- Add a few strands of saffron into the mix. It's pretty.
- To make the crust "pretzellized" before second rise, boil each boule in water treated with 2T baking soda for one minute, fish out, let dry, allow rise only 15 minutes then proceed with egg wash.

♥ Rabbi Brin

