

TRADITIONAL SHAPES FOR CHALLAH

BRAIDS

Challah may be formed of one, three, four or six strands, separately or in combination.

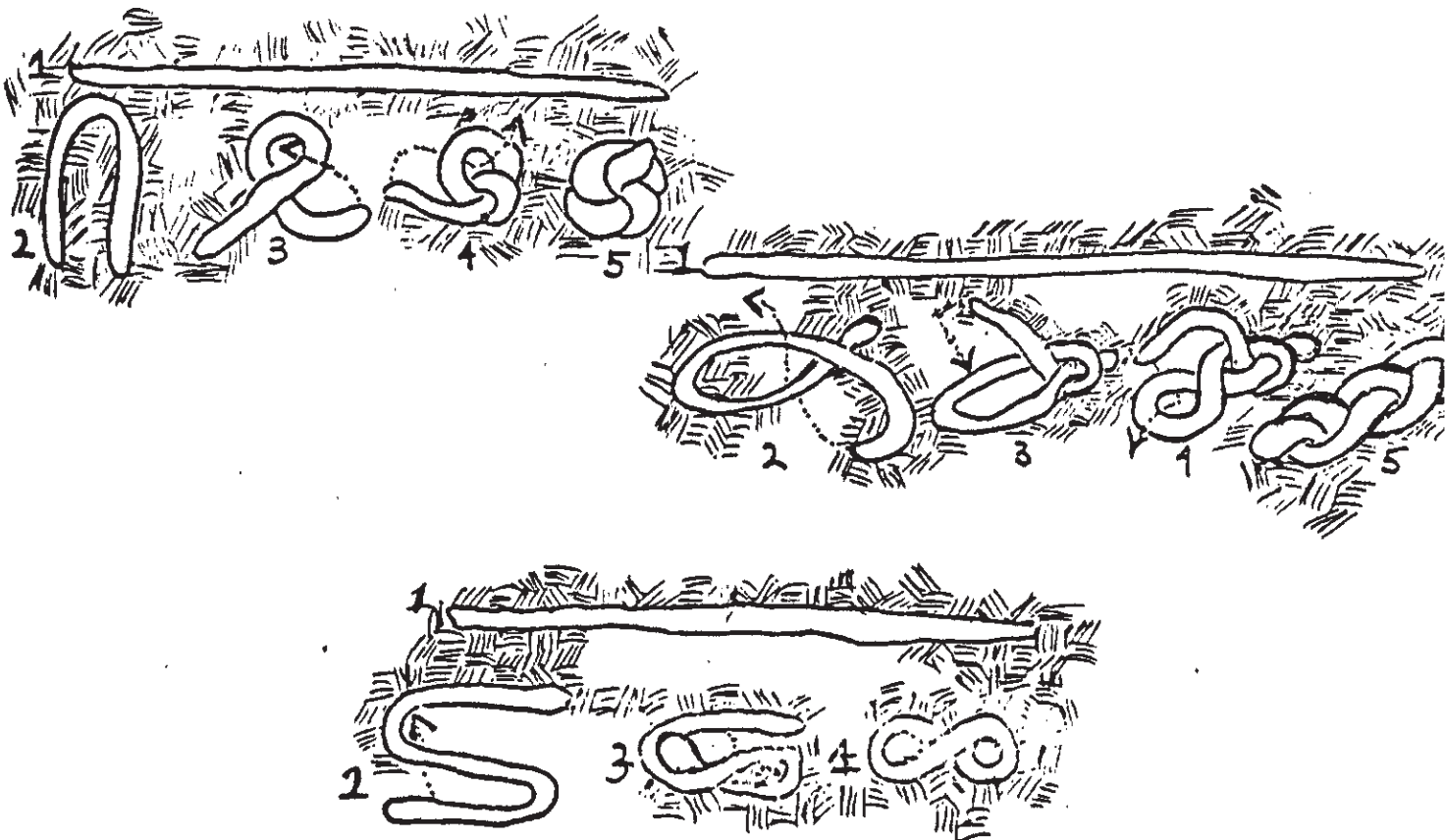
SMALL LOAVES

Divide dough into two parts. Divide each half into two parts. Continue until there are sixteen divisions.

Roll each into a strand about 12" or 14" long. Twist into desired shape. Bake on prepared cookie sheet or small loaf pans, 2 1/2 by 4 1/2.

TWISTED ROLLS

Divide dough into two parts. Divide each half into three parts. Divide each of the six parts in half and then in half again for twenty-four divisions. Roll into a strand about 10" to 12" long. Twist into desired shape. Bake on prepared cookie sheets.



THREE STRANDS

Most often seen is challah made of three strands.

VERY LARGE LOAF

Divide dough into three, then roll each into a large strand about 16" long. Place braided challah diagonally on a cookie sheet OR divide dough in half, divide each half again. Roll three sections into strand about 16" long and braid. Place this braid on top of the first. A little water brushed under the top braid will help hold the top braid.

2 LARGE LOAVES

Divide dough in half and then divide each half into three balls. Make strands.

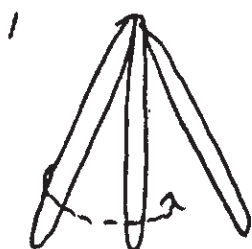
METHOD ONE

Loosely braid three strand by pinching together 3 parallel strands at one end. When complete, pinch both ends and tuck the ends under. Place in a prepared pan.

THREE STRANDS



Method one



2



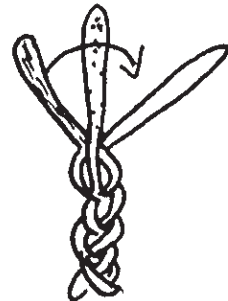
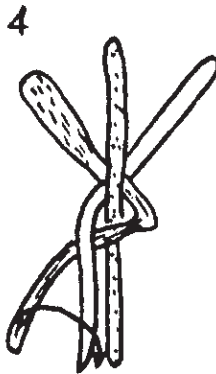
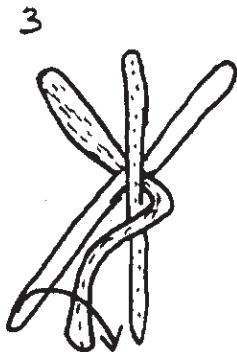
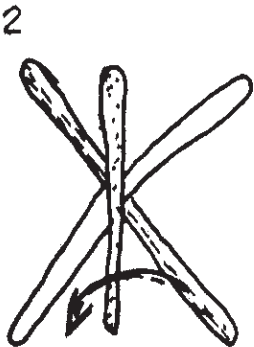
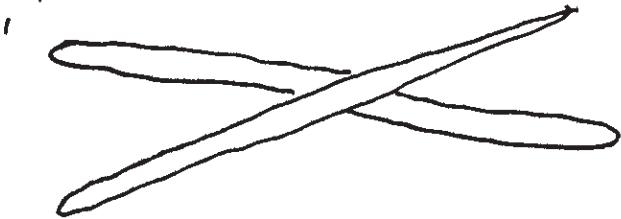
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METHOD TWO

Make an X of two strands and place the third strand on top. Braid from the center to each end. Pinch end together and tuck under. Place in a prepared pan.

Method two



FOUR STRANDS

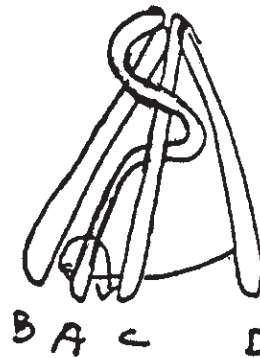
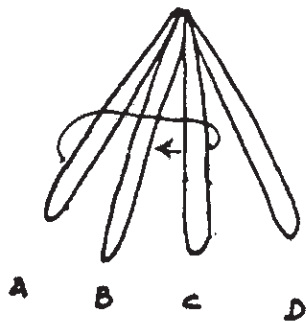
Pinch four strands together.

Start with an outermost strand (A)

Move strand over two (B&C) and back under the one just passed (C).

Alternate outside strand, always moving over two, back under one.

Complete. Pinch both ends and tuck the ends under. Place on prepared cookie sheet or loaf pan.



FIVE STRANDS

1. Cross Strand 2 over 3.
2. Cross Strand 5 over 2
3. Cross Strand 1 over 3
4. Start over from step number 1.

SIX STRAND BRAIDED CHALLAH

Pinch six strands together.

Move the outermost strand on the left (a) to the upper right.

Now move the outermost strand on the right (F) to the upper left.

This is the form of the basic position. There are four repeating steps always returning to the basic position.

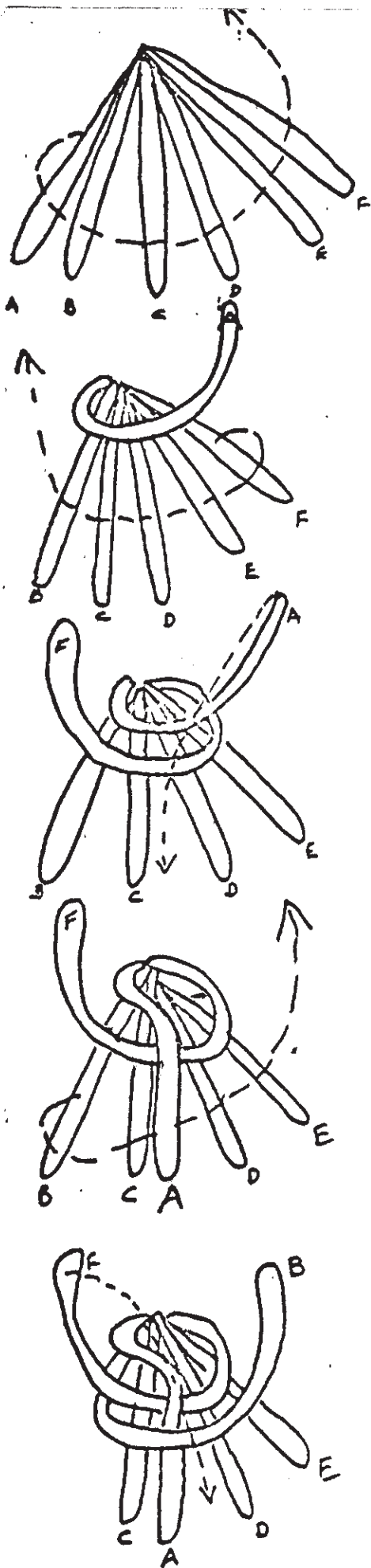
1. Drop the first strand (a) to the center of the lower strands.

2. Return to the basic position by raising the outside lower left strand (b) to the upper right.

3. Drop the upper strand (f) to the center lower position.

4. Return to the basic position by raising the outside lower right strand to the upper left.

OBSERVE THAT YOU ARE ALTERNATELY RAISING THE OUTERMOST STRANDS IN THE LOWER AREA TO THE UPPER POSITION, THEN LOWERING THE UPPERMOST STRAND TO THE CENTER OF THE LOWER STRANDS.

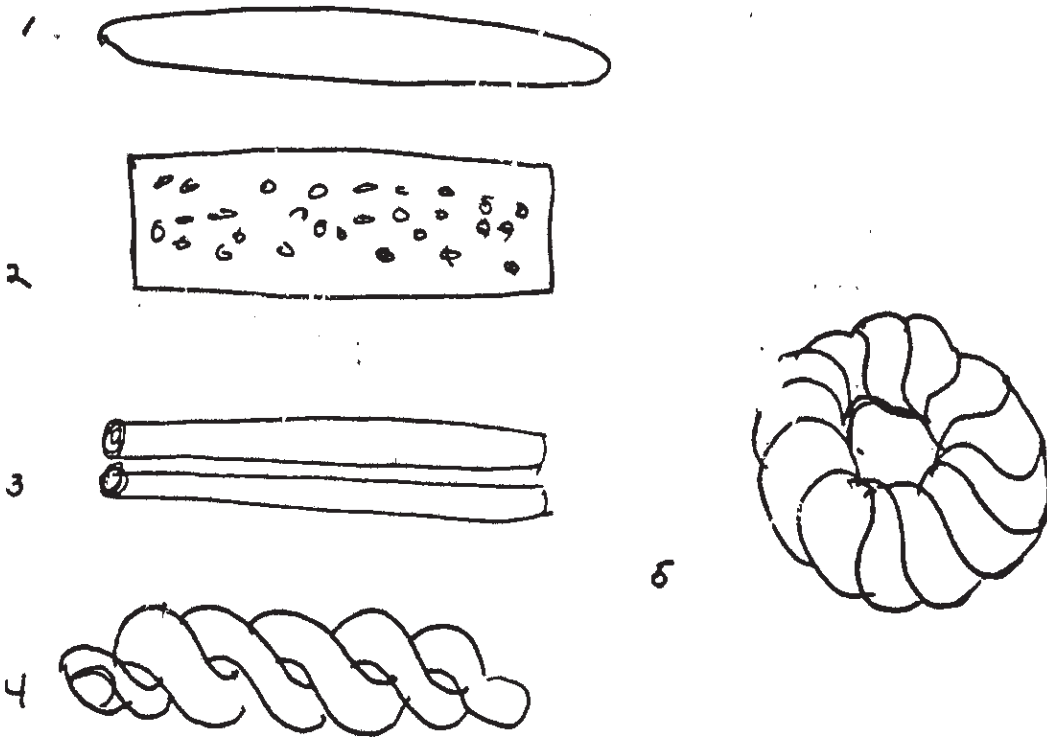


ROUND CHALLAH

Divide dough into three parts, two equally large and one small piece.

1. Roll the two larger balls into long strands.
2. Flatten each strand with a rolling pin to form a rectangle. Sprinkle with raisins*.
3. Roll lengthwise like a jelly roll. Place strands parallel to each other and
4. Twist. Lift into prepared
r cookie sheet and
5. Bring ends together to form a ring.

Now take the small portion of dough and form a strand. Make a knot of the strand and place in the center of the twisted ring. Moisten ring with a little water under the knot.



* Raisins should be soaked in a little hot water for half an hour, drained and squeezed gently to dry thoroughly.

GLAZE

Mix egg yolk with a tablespoon of water. Brush it over the challah just before baking or once before rising and again before baking.