



# CHALLAH BREAD



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Full taste with less fat content



25



medium

## INGREDIENTS FOR 5099 G

<b>100 g</b>	QimiQ Classic
<b>36 g</b>	Sugar
<b>56.7 g</b>	Dried yeast
<b>474 ml</b>	Water, lukewarm
<b>2721.55 g</b>	High gluten flour [Wheat flour Type 1050]
<b>95 g</b>	Kosher salt
<b>400 g</b>	Sugar
<b>72 g</b>	Egg yolk(s)
<b>848 ml</b>	Water, lukewarm
<b>295.8 ml</b>	Canola oil

## METHOD

1. Mix the first part of sugar with the water and yeast until everything dissolves. Cover with a cloth and keep in a warm area to proof the yeast.
2. In a large mixing bowl mix the kosher salt, sugar and flour. Create a well, add the yeast mixture, water, QimiQ Classic, egg yolks and part of the oil and mix until a silky dough consistency has been achieved.
3. Keep adding the rest of the oil and mix well. Cover the dough and store covered for an hour in a warm place.
4. Punch down the dough and cover again for another hour.
5. Shape the dough into the desired shape, egg wash and bake at 375° F for 10 minutes. Lower the heat to 350° F and bake for another 35-45 minutes until golden brown on the top.
6. Allow to cool for a few minutes before serving.