

**STORMY THE CAT
TEACHES YOU TO
MAKE CHALLAH**



WHY BAKE CHALLAH?

**TRADITIONALLY,
CHALLAH IS EATEN
EVERY WEEK ON
SHABBAT**



**TWO LOAVES ARE PREPARED TO
REPRESENT THE DOUBLE PORTION
OF MANNA THAT THE ISRAELITES
RECEIVED ON THE SABBATH DAY,
WHILE WANDERING IN THE
WILDERNESS**



**CHALLAH IS ALSO
EATEN ON ROSH
HASHANAH, JEWISH
NEW YEAR**

**THESE LOAVES ARE
ROUND TO REPRESENT
THE CYCLICAL NATURE
OF THE SEASONS**

WHO IS STORMY?

STORMY IS A FORMERLY FERAL HOUSECAT, WHO LIKES TO EAT CHALLAH ALMOST AS MUCH AS TUNA

DURING A HEAVY RAIN STORM IN 2015, HE APPEARED AT THE BACK DOOR OF A HOUSE IN SAN JOSE, CA. HE WAS VERY UNDERWEIGHT AND HAD SEVERE NERVE DAMAGE IN HIS BACK LEGS

WITH TIME AND CARE, HE SLOWLY LEARNED TO TRUST PEOPLE, AND FOUND THAT HE LOVES BEING DOTED ON (AND HAS QUITE A BOSSY STREAK!)

IN 2017 HE MADE A BIG MOVE TO HIS FOREVER HOME IN SEATTLE, WHERE HE LIVES A LIFE OF LUXURY WITH ALL THE CHALLAH AND TUNA HE CAN (SAFELY) EAT



TOOLS YOU'LL NEED

KITCHEN SCALE

LARGE (2.5 QUART / 2.4 LITER) BOWL

MEDIUM BOWL (1 QUART / 1.2 LITER)

3 SMALL (1 CUP / 200 ML) BOWLS

500 ML (2 CUPS) MEASURING CUP

BIG WHISK

VERY STURDY FORK

DOUGH SCRAPER

CUTTING BOARD OR PASTRY MAT

LARGE BAKING SHEET

PARCHMENT PAPER

PLASTIC WRAP

WARM PLACE FOR PROVING

REGULAR FORK

PASTRY BRUSH

MEAT THERMOMETER

OVEN



FOOD YOU'LL NEED

11 GRAMS ACTIVE DRY YEAST

(3 3/4 TEASPOONS)

13 GRAMS WHITE SUGAR

(1 TABLESPOON)

415 ML LUKEWARM WATER

(1 3/4 CUPS)

118 ML VEGETABLE OIL

(1/2 CUP)

5 LARGE EGGS

100 GRAMS WHITE SUGAR

(1/2 CUP)

14 GRAMS TABLE SALT

(1 TABLESPOON)

1000 GRAMS AP FLOUR

(8 CUPS)

POPPY SEEDS - OPTIONAL



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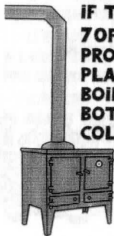
OVEN



SETTING UP

PREP YOUR KNEADING SPACE BY LAYING OUT EITHER A LARGE CUTTING BOARD OVER A DAMP TOWEL (FOR GRIP) OR A SILICONE PASTRY MAT ON A FLAT SURFACE AT A COMFORTABLE HEIGHT

IF THE ROOM IS UNDER 70F/20C, MAKE A PROVING BOX BY PLACING A PAN OF BOILING WATER ON THE BOTTOM RACK OF A COLD OVEN



COLLECT YOUR TOOLS AND INGREDIENTS

MIS EN PLACE

MEASURE OUT YOUR INGREDIENTS INTO BOWLS BEFORE YOU START TO FORM THE DOUGH

WHILE IT DOES MAKE A FEW EXTRA DISHES, I PROMISE IT'S WORTH THE EFFORT

IT TAKES TIME TO MEASURE AS YOU GO, AND YEAST WAITS FOR NO ONE!

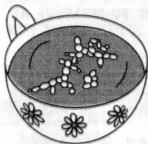
WEIGHT MEASUREMENTS OF DRY INGREDIENTS ARE MORE ACCURATE THAN VOLUMES; WEIGH YOUR FLOUR FOR A CONSISTENT BAKE



ACTIVATE THE YEAST

IN THE LARGE BOWL, GENTLY
DISSOLVE 13 GRAMS OF SUGAR AND
14 GRAMS OF ACTIVE DRY YEAST IN
415 ML LUKEWARM WATER

LET THE MIXTURE SIT IN A WARM
PLACE FOR 5-10 MINUTES OR UNTIL
IT FOAMS (THINK CAPPUCCINO)



AT THIS POINT
YOU'LL START TO
SEE STORMY
SPYING ON YOU,
BECAUSE THE
SCENT OF BREAD
IS IN THE AIR

DO NOT SHARE THE
"YEAST CAPPUCCINO"
WITH YOUR CAT



FORM THE DOUGH

WHISK THE 118 ML OIL INTO THE YEAST, THEN BEAT IN:

- 4 EGGS (ONE AT A TIME)**
- 100 GRAMS SUGAR**
- 14 GRAMS TABLE SALT**

GRADUALLY WHISK IN FLOUR UNTIL THE DOUGH IS TOO STICKY TO WHISK

SWITCH TO THE STURDY FORK, AND CONTINUE TO ADD FLOUR UNTIL THE DOUGH HOLDS A VERY SHAGGY BALL SHAPE

THIS SHOULD BE SORT OF A "FLOAM"-LIKE CONSISTENCY, SOFT BUT NOT LIQUID



KNEADING

SPREAD SOME FLOUR OVER YOUR WORK SURFACE, AND SCRAPE THE DOUGH OUT ONTO IT

IMMEDIATELY FILL THE BOWL WITH HOT WATER TO SOAK OFF ANY REMAINING BITS OF DOUGH

KNEAD THE DOUGH FOR 10-15 MINUTES, ADDING FLOUR AS YOU GO ALONG UNTIL THE DOUGH'S TEXTURE FEELS SMOOTH

THE DOUGH IS READY TO PROVE WHEN IT NO LONGER STICKS TO THE WORK SURFACE, AND A SMALL PIECE CAN BE STRETCHED THIN ENOUGH TO SEE LIGHT THROUGH WITHOUT BREAKING THE DOUGH (THE WINDOWPANE TEST)



PROVING

CHALLAH PROVES THREE TIMES!

RINSE OUT AND DRY THE LARGE BOWL, AND COAT THE INSIDE WITH VEGETABLE OIL

PULL YOUR DOUGH INTO A NEAT BALL, AND PLACE IT IN THE BOWL

COVER WITH PLASTIC WRAP, AND LET RISE IN A WARM PLACE FOR 60 MINUTES



ONCE IT'S AT LEAST DOUBLED, PUNCH THE DOUGH DOWN AND LET IT RISE FOR 30 MORE MINUTES

(THE THIRD PROOF COMES LATER)

BRAIDING

TURN THE DOUGH OUT ONTO YOUR WORK SURFACE

CUT THE DOUGH INTO 8 PIECES, WEIGHING THEM TO MAKE SURE THEY'RE EQUAL

ROLL 4 PIECES INTO FAT LITTLE LOGS, LET THEM REST SEAM-SIDE-DOWN FOR 2-5 MINUTES, THEN ROLL THEM INTO LONG TAPERED ROPES

BRAID THE ROPES INTO A LOAF. THE DIAGRAMS ARE OPTIONAL: ALL BRAIDS ARE GOOD BRAIDS

TUCK THE ENDS OF THE BRAID UNDER TO PREVENT BURNING

REPEAT BRAIDING WITH THE REMAINING 4 PIECES OF DOUGH TO MAKE THE SECOND LOAF



BRAIDING



CONNECT ROPES AT ONE END



SWAP 1 & 4



PUT 4 BETWEEN 2 & 3



MOVE 3 TO FAR LEFT



PUT 1 BETWEEN 2 & 4



MOVE 2 TO FAR RIGHT

REPEAT: PUT 3 BETWEEN 1 & 4, PUT 2 BETWEEN 3 & 4, MOVE 4 TO FAR RIGHT, AND SO ON

ROSH HASHANAH ROUND LOAVES



MAKE A LATTICE



TWIST EACH CORNER PAIR



CONTINUE TWISTING ADJACENT PAIRS

FINAL PROOF

BEAT THE REMAINING WHOLE EGG IN A SMALL BOWL

LINE THE LARGE BAKING SHEET WITH PARCHMENT AND ARRANGE BRAIDED LOAVES WITH ROOM FOR THEM TO RISE

BRUSH BOTH LOAVES GENEROUSLY WITH EGG WASH

ALLOW LOAVES TO PROVE IN A WARM PLACE FOR 60 MINUTES



DURING THIS PROOF, PREHEAT THE OVEN TO 375F/190C

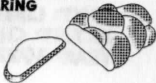
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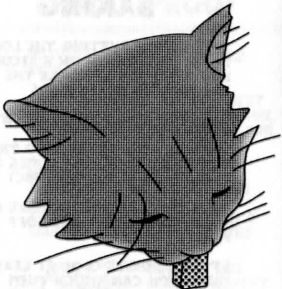
JUST BEFORE PUTTING THE LOAVES IN TO BAKE, BRUSH ON A SECOND EGG WASH AND SPRINKLE THE LOAVES WITH POPPY SEEDS

BAKE FOR 25-40 MINUTES, UNTIL GOLDEN BROWN AND A THERMOMETER POKED INTO THE CENTER OF EACH LOAF COMES OUT CLEAN (AND READS 190F/88C)

YOUR CHALLAH SHOULD HAVE A SHINY HARD CRUST AND SOFT FLUFFY CRUMB

LET THE LOAVES COOL AT LEAST UNTIL YOU CAN TOUCH THEM WITHOUT OVEN MITTS BEFORE CUTTING OR TEARING





FONT: LIBERTARIO
ARTIST: CHAUN S
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