

# Day 1- Challah

## Equipment

- Scale
- Mixer / Mixers (will have to scale down formula if using KA mixers)
- Large volume measure
- Full size sheet pans, lined with parchment for Braided loaves
- Loaf pans, sprayed with pan coating.

## Production

1. Scale ingredients.
2. Place into the mixer and begin the mix. I find this a great time to have the students watch the dough, discussing the first part of the mix, speed 1, is to combine the ingredients, distribute the yeast evenly through the dough and to mix the ingredients into a smooth, uniform dough. The mix will then proceed to speed 2, where I explain we are now looking to develop the dough, gluten and structure in particular.
3. Once the dough has mixed, you can demo a window pane test.
4. Transfer the dough to proof box, and allow to double, approximately 30 minutes.
5. Punch down the dough and scale per formula and makeup type.
6. Cover the pans loosely. I use large plastic bags to do this. Place the sheet pans into the refrigerator to “retard” overnight.