

Day 2- Challah

Equipment

- Pastry brush
- Cooling grates

Production

1. Pull the Challah from refrigerator and see if proof is complete. These should have almost doubled again.
2. Prepare an egg wash using whole eggs and a bit of water.
3. Brush egg wash over tops of loaves. If panned in loaf pan, avoid excess egg wash seeping down into sides of pans. If using seed, broadcast over surface.
4. Allow to proof additionally if necessary, or place into the oven and bake. These should get a lovely, golden brown color. If panned in loaf pans, allow to cool 15 minutes or so, then remove. All loaves should be cooled on grates.