

# Challah

Cuisine: Czech

Food category: Pastry



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## Program steps

Preheating: 160 °C

1	Injection	1 n		30 s	300 ml		
2	Pause			60 s			
3	Combination	25 %	Termination by time	00:30 hh:mm	145 °C	100 %	
4	Hot air	100 %	Termination by time	00:10 hh:mm	155 °C	100 %	

## Ingredients - number of portions - 2

Name	Value	Unit
plain wheat flour	1	kg
sugar	200	g
melted Butter	125	g
pork lard	125	g
vanilla sugar	2	pcs
milk 3.5% lukewarm	500	ml
fresh yeast	42	g
egg yolk	4	pcs
egg	1	pcs
lemon peel, lemon juice	1	pcs
salt	3	g

## Nutrition and allergens

Allergens: 1, 3

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

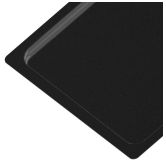
Nutritional value of one portion	Value
Energy	5097.4 kJ
Carbohydrate	465.4 g
Fat	134.8 g
Protein	55.5 g
Water	0 g

## Directions

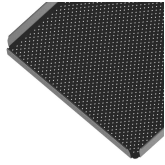
Sift the flour through a sieve and mix with salt. Rub the yeast and mix it with a little sugar and lukewarm milk. Let the yeast rise in a warm place. Then add the yeast mixture to the flour together with the remaining sugar, egg yolks, lemon zest and melted butter and lard. Knead the dough properly and let it rise. After rising, knead the dough and leave it to rise again. Then divide the dough in half. We will create the number of springs you choose from each half for each challah. We tangle springs into challah shape and place it on a greased enameled sheet. Let rise again. Brush with beaten egg and bake according to the program.

You can sprinkle challahs with almond flakes for a better effect.

## Recommended accessories



Vision Bake



Perforated aluminium  
sheet, teflon coated



Enameled GN container