

Seasonal **Q4**
calendar 2022-2023

Jewish Challah

 europastry



111
Proof
and
Baked

Jewish Challah

Respect for the religious
and festive traditions:

Rosh Hashanah
Yom Kippur

Celebration Date

Rosh Hashanah
2022 - 2023

Sunday, September 25
Tuesday, September 27

Yom Kippur
2022 - 2023

Tuesday, October, 4 - 5

**Don't forget
to order**

Forecast
by May 2022-2023



Kosher

Artisanal appeal / Hand crafted and braided / Made with real eggs
Comes with or without raisins, which add a touch of extra sweetness
Gilded with a sprinkle of poppy seeds / Used throughout the year for any occasion

Round Challah



747 Round Challah

30 u / 19 oz / 10 x 5 / 20-30 Thaw
30-35' Proof / 320-325 °F
35-40' Bake / 7.5 in.



750 Round Challah
with Raisins

30 u / 19 oz / 10 x 5 / 8-12 Thaw
30-40' Proof / 320-325 °F
35-40' Bake / 7.5 in.



7747 Round
Challah Bread CL

30 u / 19 oz / 10 x 5 / 20-30 Thaw
30-35' Proof / 320-325 °F
35-40' Bake / 7.5 in.



7750 Round Challah
Bread with Raisins CL

30 u / 19 oz / 10 x 5 / 8-12 Thaw
30-40' Proof / 320-325 °F
35-40' Bake / 7.5 in.



Braided Challah



777 Braided Challah

30 u / 19 oz / 10 x 5 / 8-12 Thaw
30-35' Proof / 320-325 °F
35-40' Bake / 8.00 in.



7177 Braided
Challah Bread CL

30 u / 19 oz / 10 x 5 / 8-12 Thaw
30-35' Proof / 320-325 °F
35-40' Bake / 8.00 in.



6677 4 Braid Challah

24 u / 18.5 oz / 10 x 6 / 8-12 Thaw
30-35' Proof / 320-325 °F
20-35' Bake / 8.00 in.

Your favorite bread with a bit of honey
on top or fresh jam.

Toast it for breakfast or use it
for a sandwich.

You can turn challah into French toast
and Bread Pudding.

