

# Jewish Challah

A special bread of Jewish Origin



## Round and Braided Challah

This special Jewish bread for Yom Kippur and Rosh Hashanah has a soft interior, a rich slightly sweet taste and a shiny golden crust. Our assortment of Challah holds true to Jewish traditions and symbolism.



**Easy for bakers.**  
Proof and bake  
just the way you like.

It looks artisanal

Made with real eggs and natural flavors

Handcrafted & braided

Available with Clean Label ingredients



**Proof  
&  
Bake**

**Handling**

Place 3 breads on a pan and place on covered rack in cooler overnight (do not exceed 12 hours). From cooler, place in proof box at 110 degrees and 90% humidity. Proof to 2-1/2 times their frozen size. Let stand for 5 minutes. Remove from proof box, egg wash, seed as desired, place in oven at 325 °F for no less than 35-40 minutes, until golden brown. Remove from oven. Cool completely before packaging





**747 Round Challah**  
**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.**



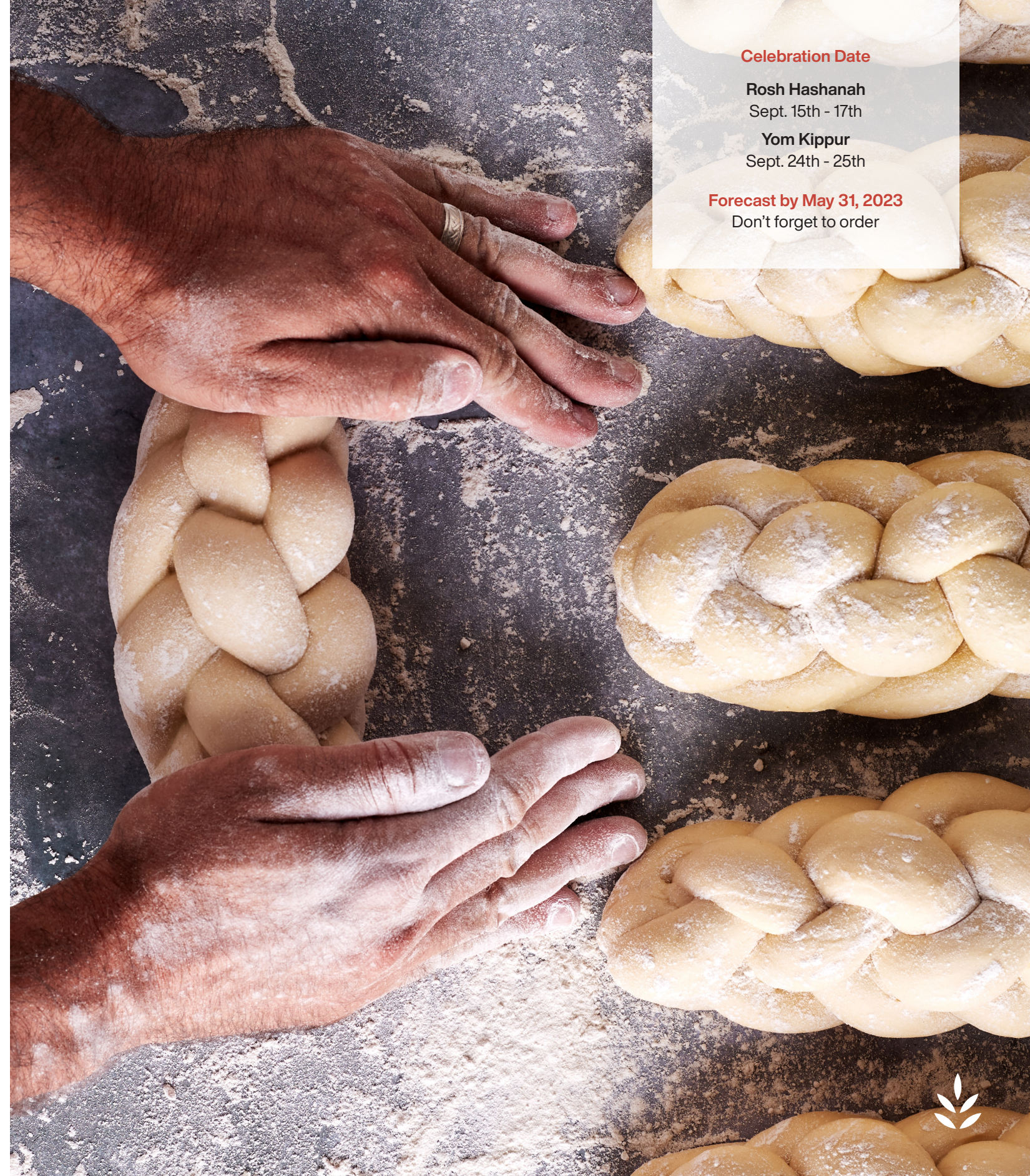
**750 Round Challah with Raisins**  
**7750 Round Challah Bread with Raisins CL**  
30 u / 19 oz / 10 x 5  
8-12 Thaw / 30-40' Proof  
320-325 °F / 35-40' Bake  
**7.5 in.**



**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.**



**777 Braided Challah**  
**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.**



**Celebration Date**

**Rosh Hashanah**  
Sept. 15th - 17th

**Yom Kippur**  
Sept. 24th - 25th

**Forecast by May 31, 2023**  
Don't forget to order



## A few tips

Add egg wash for a glossy appearance.

Before baking, top with poppy seeds to add to the presentation and for a rich nutty flavor.

It 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

Perfect base for bread pudding.



## Recommendations

Bake in a loaf pan; slice thick for French toast or eaten alone

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

Toast it for breakfast or use it for a sandwich.

You can turn Challah into French toast and Bread Pudding.



