

CBST Zoom Cooking Class with Jeffrey Miller

Welcome to my first CBST cooking class. We are going to make a round challah for Rosh Hashanah – with a recipe I perfected over the many weeks and months home during the pandemic, and chopped liver – with a recipe from my mother, Annette Miller, and that I have been using for decades.

Feel free to simply watch and enjoy, and then use the recipes attached there to prepare the dishes on your own. But I would love to have you join me in making one or both of the dishes. Here are the instructions for what you need to do in advance to make the challah and chopped liver during the Zoom class.

The chopped liver is easy. Other than shopping for the four ingredients, all you need to do in advance is boil and peel the eggs. You can do everything else to make the world's best chopped liver during the class.

For the challah, you have three choices on how to approach the class once you have shopped for all the ingredients. With everyone baking these days, yeast is sometimes hard to find so do shop soon.

First, if you do not want to do anything in advance, then you will join me in the start of class in making the dough. The dough needs several hours in the fridge to rise, so you will complete your challah after the class.

Second, if you want to follow the recipe and make your dough in advance and let it rise for several hours, then you can join me during the class when we learn how to braid the dough. After the braiding, the dough needs to rise for a final time, for an hour, so you will finish the challah by baking it after class.

Third, if you are feeling truly ambitious, you could make one batch of dough in advance so that you are able to braid it with me during class, and then make a second batch of dough during class with me. Of course then you will have two loaves of challah to complete after class. More to share with family and friends!

Looking forward to Zooming with everyone as we prepare some great Ashkenazi favorites.