

Large Round Challah

Ingredients:

¼ cup sugar
1 cup room temperature water
2 teaspoons yeast
2 teaspoons salt
5 eggs
½ cup olive oil
4 eggs
5 cups all-purpose white flour
2 tablespoons sesame seeds
Pinch of fresh saffron (optional)
1 teaspoon grated orange rind (optional)

Equipment:

2 small (one quart) glass or ceramic bowl
Measuring cups and spoons
Wire whisk
Small (1-2 quart) pot
Plastic wrap
Stand mixer with paddle attachment
Rubber spatula
Parchment paper
Cookie sheet tray
Scissors
Pastry brush
Meat thermometer



DIRECTIONS

1. If using the saffron, which is optional, but provides great flavor and fragrance, beat 4 of your eggs and stir in the saffron and let sit for an hour at room temp.
2. Make a sponge by mixing $\frac{1}{4}$ cup water, the yeast, 1 tablespoon sugar, and a $\frac{1}{4}$ cup flour in a bowl and whisking until smooth. This mixture is called a sponge because once it has properly risen, it will have the consistency of a sponge
3. Cover the bowl with plastic wrap and sit it on top of a pot holding warm (110-120-degree water) so the bowl is above the water but heated gently by it.
4. In 15 to 20 minutes, or when the yeast is bubbling and the mixture has doubled, empty the yeast mixture into the bowl of a stand mixer and attach the paddle.
5. Add the beaten eggs, $\frac{3}{4}$ cup of water, salt, olive oil, and orange zest if using, and beat just until the components are well mixed.



6. Add 4 cups of flour to the mixer and mix on medium speed for 10 minutes. The dough should look fairly loose. This initial mixing is developing the gluten so that the bread will be light and airy when done.
7. Add the rest of the flour and mix again for a few seconds, then add additional flour, up to another cup, until the dough holds together, and looks as if it could be formed into a loaf shape, but still seems somewhat wet.
8. Test the gluten development by grabbing a small piece of the dough and stretching it out. It should be able to stretch so that you can almost see light through it. If it breaks without stretching enough, start the mixer up and give it another 5 minutes.
9. Once the dough is properly worked, lightly oil the top of the dough with olive oil and cover it with plastic wrap. Place in a warm, not hot, spot in the kitchen to start to rise.
10. In one or two hours, depending on the heat of the room, when the dough has risen roughly 50%, transfer the mixing bowl with the dough into the fridge to finish rising.
11. In 4-5 hours, or when the dough has doubled, it is ready to be baked, but can sit in the fridge another 12 -24 hours if needed.



12. Prepare a baking sheet by cutting a piece of parchment paper to cover the bottom of the sheet.
13. Lightly flour your work surface and dump the dough onto it.
14. Form the dough into a rectangle and then cut the dough into 4 pieces of roughly equal sizes.
15. Roll the pieces by hand about as long as the sheet tray, making them fatter in the middle and thinner at the ends so that the finished challah has a nice fat shape. Place the strand of dough on the sheet tray and see the YouTube video [here](#).
16. After braiding, cover the challah with plastic wrap or a towel and place in a warm spot to rise again.
17. When the dough has doubled, beat the final egg and brush the beaten egg with a pastry brush all over the challah then sprinkle the sesame seeds.
18. Place the challah into an oven preheated to 375 degrees.
19. Check the challah after about 30 minutes. It should be golden to darkish brown.
20. Take a meat thermometer and insert into the thickest part of the bread. It is done at 180 degrees.
21. Let cool for at least 30 minutes before serving.



Chopped Chicken Liver

Ingredients:

raw chicken livers	1 pound
hard boiled eggs, peeled	3
whole peeled medium onion	1
vegetable oil or rendered chicken fat	5 TBS
Kosher salt	2 tsp
Black pepper, fine	1 tsp

Yields 1 Quart

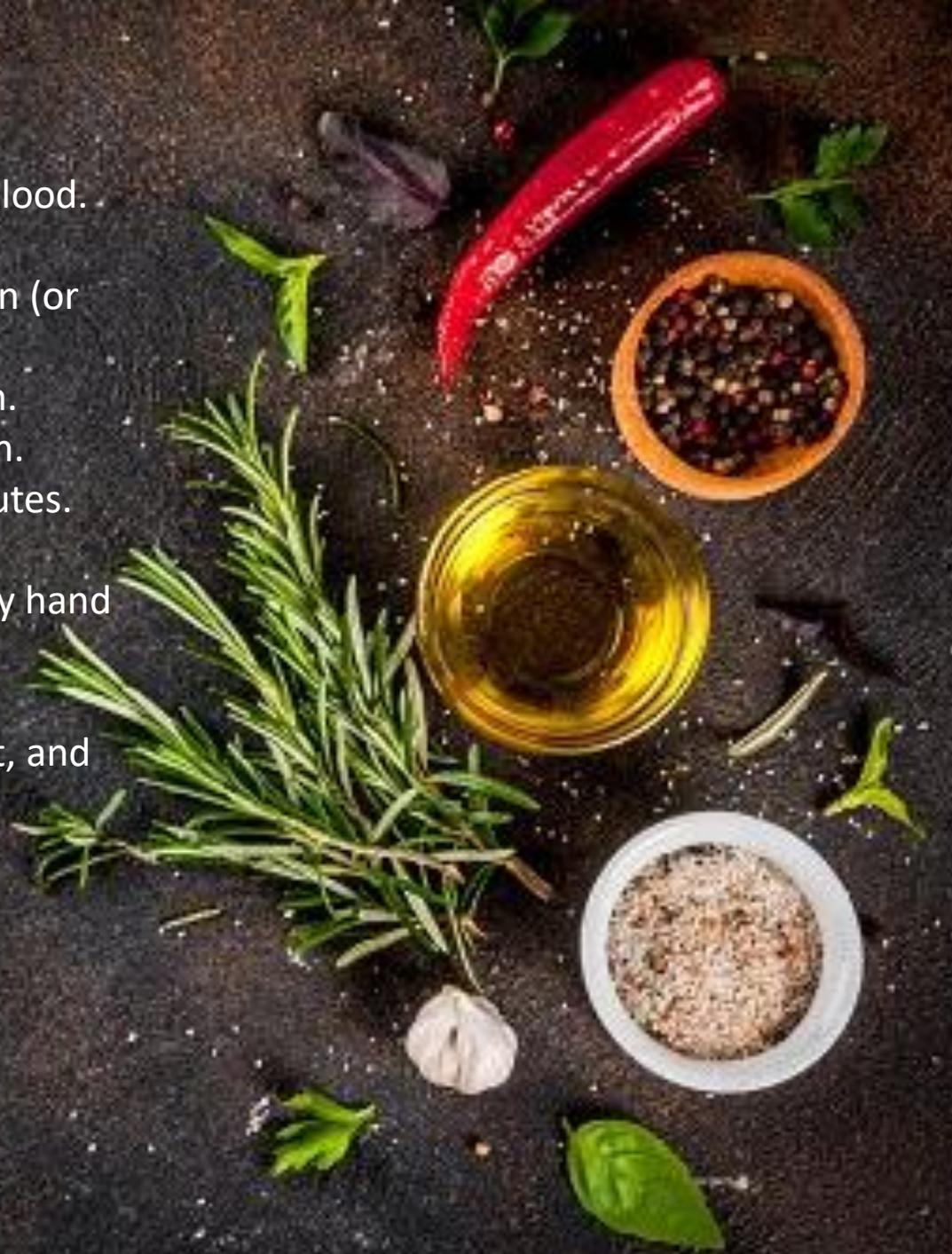
Equipment:

Strainer
Cast iron pan (or any frying pan with a heavy bottom)
Measuring spoons
Metal spatula
Dinner plate
Grater
Wooden bowl and two-bladed chopper (or a cutting board and large knife)



DIRECTIONS

1. Strain the chicken livers and rinse in cold water to remove any of blood. Blot dry.
2. Heat 2 tablespoons of vegetable oil or chicken fat in a cast iron pan (or any frying pan with a heavy bottom) until very hot.
3. Drop the livers into the pan and spread them out so they all brown.
4. Cook the livers for five or six minutes until they are cooked through.
5. Cool the livers thoroughly in the fridge on a plate for 10 to 15 minutes.
6. Grate the onion on the largest holes of a grater.
7. Chop the livers in a wooden bowl with a two-bladed chopper, or by hand with a large knife, until the livers are consistency of raw oatmeal.
8. Chop the eggs to the same size as the livers.
9. Combine the livers, onion, eggs, and three tablespoons of oil or fat, and mix thoroughly.
10. Season to taste with salt and pepper.
11. Cool down the chopped liver and serve in a bowl with matzoh or crackers.



Chopped Chicken Liver- Vegetarian Version

Follow the above recipe, but instead of using the livers, substitute one 12 ounce can of chickpeas.

Drain chickpeas, and sauté in a hot pan with $\frac{1}{4}$ cup of vegetable oil until lightly brown. Let cool, and continue with step 6 above, using the chickpeas instead of the liver.

The only other addition is 1 tsp of nutritional yeast, if you can find it, mixed in at the end with the salt and pepper. The yeast provides the umami kick that give the faux liver the additional boost of flavor.

