



GREEN CHILLI CHALLAH

Paula Amar Schwartz, *Challah Rising in the Desert*

FLOUR (HIGH GLUTEN OR "FULL POWER") 1.15 POUND
SUGAR 3 TBSP
SALT ½ TSP
YEAST 4 TBSP
EGGS (ROOM TEMP) 2
OIL 2.5 TBSP
ROASTED PEELED GREEN CHILI
WATER (HOT) 0.28 QT +/-
YIELDS 2.15 POUND
2 LOAVES

PRE-HEAT OVEN TO 325-350 DEGREES

(DEPENDING ON OVEN)

MIX (WITH KITCHAIDE MIXER)

THIS RECIPE IS DESIGNED TO REQUIRE NO PRELIMINARY RISING STAGE.

THE DOUGH WILL COME OUT OF THE MIXER READY TO BE BRAIDED IMMEDIATELY, AND USUALLY WILL BE READY FOR THE

OVEN WITHIN A HALF HOUR AFTER THAT. BRUSH EGG WASH OVER THE TOP AND BAKE. A 1LB. LOAF WILL TAKE ABOUT 25 MINUTES.

IF IT IS DESIRED TO SLOW DOWN THE PROCESS, CUT THE SUGAR AND YEAST BY HALF,

AND USE ONLY LUKEWARM WATER.

Use the recipe for the plain challah and add green chili.

Before braiding, use green chili on the inside. Once braided and assembled egg wash and top with more green chili

Bake according to direction for plain challah maybe adding a few more or less minutes