Honey Tahini Challah

bread

Credit: Claire Saffitz

basis bread flour = 585 g yield 2

	Ingredient	Grams	Baker's	Total	Method
1	water	57.0	9.7%	4.3%	Warm the water in a small saucepan over low heat to lukewarm, about ***41 °C***. Pour into a medium bowl and whisk in the yeast. Rest until cloudy and slightly puffed, about ***5 min***.
	active dry yeast	5.0	0.85%	0.37%	
2	honey	170	29.1%	12.7%	Whisk into the yeast mixture.
	tahini	128	21.9%	9.6%	
	egg yolks, at room temperature (3 large)	50.0	8.5%	3.7%	
	extra-virgin olive oil	73.0	12.5%	5.5%	
	eggs, at room temperature (2 large)	100	17.1%	7.5%	
	water, at room temperature	113	19.3%	8.5%	
3	bread flour	585	100.0%	43.8%	Whisk the flour and salt in a large bowl. Make a well, pour in the egg mixture, and stir with a wooden spoon from the center out to a shaggy dough. Knead in the bowl until cohesive with a few floury spots. Turn out onto a well-floured surface and knead ***5-10 min***, adding flour to stop sticking, until very soft, smooth and a little tacky: a poked finger comes out with dough clinging, then releasing. Or dough hook on medium ***5-8 min***.
	salt	6.0	1.0%	0.45%	
	bread flour	*as needed*			
4	olive oil	*for greasing*			Shape into a tight ball and put in an oiled large bowl. Cover with a damp towel; rise somewhere warm until about doubled, ***1 1/2 to 3 hours***. A poke springs back and leaves a slight dent. The dough can be wrapped and refrigerated up to ***12 hours*** here.
5					Punch down lightly. Turn out onto an unfloured surface and divide into 6 equal pieces. Roll each into a 16-inch rope, thicker in the middle and tapered at the ends. Dust the ropes lightly with flour; set 3 on each of two parchment-lined sheets.
6					Braid each loaf from the middle out: move an outer strand to the center, alternating sides, tugging lightly for a tall braid. Pinch the end and tuck it under. Braid the other half the same way, weaving the strands under instead of over. Pinch and tuck.

7					Cover loosely; rise somewhere warm until about 1 1/2 times the size, ***1-2 hours*** (***30-60 min*** longer from the fridge). Meanwhile, set racks in the upper and lower thirds and heat the oven to ***175 °C***.
8	eggs (1 large) sesame seeds	50.0 *for sprinkling*	8.5%	3.7%	Beat the egg smooth and brush both loaves. Sprinkle generously with sesame seeds. Bake until shiny and deep golden brown, ***25-35 min***, switching racks and rotating the pans after ***20 min***. Cool completely on the sheets.
	Total	**1337**	228.5%	100.0%	

Notes

Keeps 3 days wrapped at room temperature, or 2 months frozen.
One large loaf: divide the dough in thirds; the second rise and the bake take longer. All-purpose flour works in place of bread flour, with a less pull-apart crumb.