Challah

Flour Paste

1/2 cup water

3 Tablespoons bread flour

Dough

1 egg + 2 egg yolks

1/4 cup water

2 Tablespoons vegetable oil

2 3/4 cups bread flour

1 1/4 teaspoons yeast

1/4 cup sugar

1 teaspoon salt

Egg wash

1 egg

salt

Whisk together flour and water to form flour paste.

Microwave until thickened, stirring every 20 seconds.  (40-80 secs)

Whisk together flour paste, egg, yolks, water and oil.

Add flour and yeast.

Knead in standing mixer 3-4 minutes.  Let rest 20 minutes.

Add sugar and salt and knead 9 minutes.

Place in a greased bowl, cover and let rise 1 1/2 hours.

Press dough into an 8" square.

Cut in half to form 2 rectangles.

Cut in half again to form 4 strips.

Roll each strip into an 18" rope.

Arrange into a large plus sign with centers overlapping by 1/2 inch.

Press centers to seal.

Lift rope at 12:00 position and place at 5:00 position.

Lift rope at 6:00 and move to 12:00 position.

Lift rope at 9:00 and move to 4:00.

Lift rope at 3:00 and move to 8:00.

Adjust ropes to 12:00, 3:00.6:00 and 9:00.

Repeat braiding.

Cover and let rise 3 hours.

Whisk together egg and salt.  Brush over loaf.

Bake 35-40 minutes at 350.

Let cool 20 minutes on pan.  Transfer to a wire rack and let cool 2 hours before slicing.