

Salt and Serenity

Rosh Hashanah Apple and Honey Tartine (Open Faced Rosh Hashanah Sandwiches)

1 loaf of the Ultimate Challah (recipe below)

1/2 cup honey

3-4 tart crisp apples (such as Cortland, Lobo or Granny Smith), halved, cored and thinly sliced (no need to peel)

1/2 cup sliced almonds, toasted until golden brown.

1. Slice challah **lengthwise** into 1 inch thick planks. You will get about 4-5 slices from a loaf.
2. Toast bread if it is not freshly baked. Spread each plank with a thin layer of honey.
3. Layer thinly sliced apples over the honey. Scatter toasted almonds over the apples. Finish with a drizzle of honey.
4. Cut planks crosswise into 2-3 inch sections.

The Ultimate Challah

1 package or 1 tablespoon traditional yeast

1 teaspoon sugar

1 cup warm water (115 –120 °F)

2 cups all-purpose flour (plus an additional ¼ cup if dough is very sticky)

1 cup whole wheat flour

1/3 cup sugar

1 teaspoon kosher salt

1 egg, lightly beaten

¼ cup vegetable oil

½ cup raisins (optional)

4 tablespoons cold butter, or pareve margarine

½ cup all purpose flour

½ cup sugar

1 egg, lightly beaten

1. In a 2 cup liquid measuring cup, dissolve 1 teaspoon sugar in 1 cup warm water. Sprinkle yeast on top and let stand for about 5 minutes, until yeast gets all bubbly.
2. **To make the dough in the food processor:** Place flour (all-purpose and whole wheat), sugar and salt in the food processor and pulse to blend. Add dissolved yeast mixture and process for 20 seconds. While machine is running, pour egg and oil through the feed tube and process until dough forms a ball. If the machine begins to slow down, dump an additional $\frac{1}{4}$ cup all-purpose flour through the feed tube. After the ball stage is reached, process for an additional 30 seconds. The dough will be tacky but not overly sticky.

To make the dough in a stand mixer: Place 1 cup all-purpose flour, sugar and salt in the stand mixer bowl, fitted with the dough hook. Mix briefly to combine. Pour dissolved yeast mixture into machine and mix for about 1 minute. Add egg and oil and mix again for about 30 seconds. Add remaining 1 cup all-purpose flour and 1 cup whole wheat flour and mix on medium-low speed for about 8 minutes. You can add up to an additional $\frac{1}{4}$ cup of all purpose flour if the dough seems very sticky.

3. Turn dough out onto a lightly floured surface. If using raisins, use your fingers to poke the raisins deep into the center of the dough. Knead for a minute and then form the dough into a ball and transfer it to a large oiled mixing bowl. Turn dough until all sides are coated. Cover the bowl with plastic wrap.

The dough can be prepared ahead of time, up to 48 hours in advance. Just place the bowl in the fridge and let it slowly rise. If you are **not** making it ahead of time, let it rise at room temperature for about 90 minutes, or until doubled in bulk. A good test to see if the dough has risen enough is to insert your finger to a depth of 1 inch and wait to see if the impression remains. If the impression fills in, wait another 15 to 20 minutes to let rising continue.

4. While the dough is rising, make the topping: place ingredients in a food processor and pulse several times until crumbly. Set topping aside.

5. After the dough has risen, remove it from the bowl and gently punch it down to deflate it. (No need to let it come to room temperature if you let the dough do a slow rise in the fridge). Divide it into 3 equal pieces and roll with your hands into 3 long ropes, each about 9 inches long. Braid the ropes, pinching the ends to seal and then tuck the ends under the loaf. Gently transfer the loaf to a parchment covered baking sheet. Cover loaf with a tea towel and let rise at room temperature for 1 hour. While dough is rising, preheat oven to 350°F.

6. Brush loaf with beaten egg and sprinkle with about $\frac{3}{4}$ of a cup of the topping. (There will be leftover topping. Store it in a zip loc bag in the freezer). Bake for 25-30 minutes, until golden brown. As an additional test of doneness, you can use an instant read thermometer. When inserted into the center of the loaf, it will register 180 degree F when bread is done. Remove challah to a wire rack and let cool before serving.