

# RAINBOW ISRAEL RECIPES

## RAINBOW CHALLA RECIPE

### Ingredients:

- 3lb (or 1 bag) strong white flour
- 2oz fresh yeast in 1 cup warm water
- 1 Tsp sugar to mix with yeast
- 1 cup sugar
- ¾ cup sunflower oil
- 3 cups warm water
- 1 Tsp salt

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### Method:

- Pour the entire bag of flour into a standing mixer bowl (or if making by hand, in a bowl) with a teaspoon of salt.
- Fill a separate small bowl with warm water, add the 2oz yeast and a tsp of sugar. Let the yeast activate for about 10 minutes. You should be able to see frothing bubbles on the surface.
- Pour the yeast mix into the bowl of flour followed by the oil and three cups of warm water. Mix using the dough hook on the mixer or by hand and knead until a lovely pliable dough for about 10 minutes. This allows the gluten to form and gives you a nice fluffy Challah.
- Allow the dough to rise in a covered bowl for 30 minutes.
- Divide the dough into 6 equal parts. Using food colouring (Wilton gel colours were used in the demo video) colour each of the 6 balls of dough a different colour. Use gloves for this process. The colour will be absorbed into the dough and will not transfer onto surfaces once incorporated properly.
- Plait your challas
- Bake on 180-200 degrees for 35-40 minutes

ENJOY AND HAPPY RAINBOW  
ISRAEL CELEBRATION!

# RAINBOW ANGEL HAIR

## 3 INGREDIENTS!!!

Have you ever wanted to eat strawberry and blueberry sugar laces for dinner and not feel guilty?! Now you can!

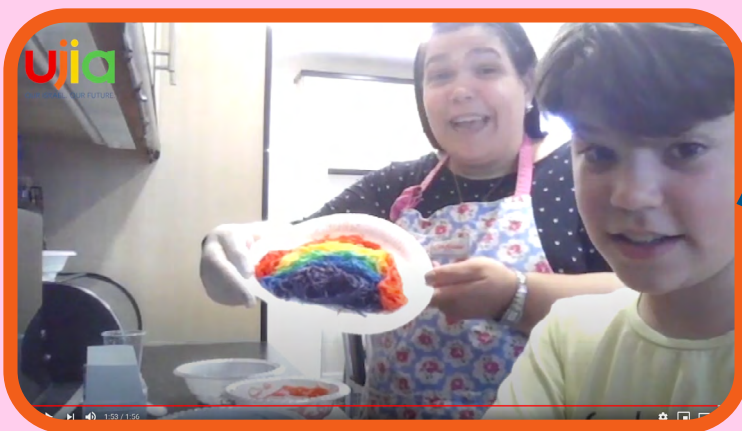
### Ingredients:

- Angel Hair Spaghetti
- Food colouring
- Oil

### Method:

- Cook the spaghetti according to instruction in boiling water. Drain.
- Split the spaghetti between as many bowls as you have colours
- Add a tsp of oil to each bowl and mix well
- Add food colouring a few drops to each bowl and mix
- Leave to dry for about an hour, It's dry when the colour no longer transfers

Enjoy! Top with meatballs, add flavours etc!!



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