

Onion Board

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 15 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Italian

My all-time favorite hobby is baking bread. I love creating new yeast recipes, working with the dough, watching it rise (I peek although I know I shouldn't!), and inhaling that otherworldly aroma as it bakes. Nothing can quite compare to biting into a fresh-from-the-oven, soft, tender roll or crispy, chewy onion board crust! Even those people who say "I don't wash during the week" will not be able to withstand the temptation. Been there, done that!

Ingredients (7)

Main ingredients

- 1/4 recipe **challah dough**
- 1 and 1/2 large onions, diced (sauté if you prefer; I didn't)
- paprika, to taste
- Haddar Kosher Salt**, to taste

- pepper, to taste
 - poppy seeds, to taste
 - 3-4 tablespoons oil
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Start Cooking

Prepare the Bread

Yields 1 large onion board and 1 small onion board; total 10-12 servings.

1. Mix together onions, spices, and oil in a medium-sized bowl. Set aside.
2. Roll out dough into one large rectangle and one smaller rectangle. Press down with your fingers around the perimeter of the rectangle about an inch from the edge to form a rim (similar to the edge of a pizza).
3. Smear each rectangle with the onion mixture. Let rise for half an hour.
4. Halfway through the rising, preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Bake for 30 minutes, rotating trays halfway.

Note:

Delicious with almost any soup.

Credits

Photography: Daniel Lailah.

Food Styling: Noa Kanarek.