

מעלי דממה

Silence Above Me

M'ALEI D'MAMAH

Lyrics: CHANI ARBEL

Music: AHUVA OZERI

Performance: SHAI TSABARI

מילים: חני ארבל

לחן: אהובה עוזרי

ביצוע: שי צברי

Above me, a blue silence shines
A bright, white starlight
Secret meanings have never touched it
Against my window, the wind howled

M'alei d'mamah k'chulah mu'eret
Or kochav mazhir lavan
Peshet sod lo nega bo netzach
El chalonot beiti haruach sa'arah

מעלי דממה כחולה מוארת
אור כוכב מזהיר לבן
פשר סוד לא נגע בו נצח
אל חלונות ביתי הרוח סערה

Let me come and go
Only play love

Ten li lavoh v'lalechet
Rak l'nagen ahava

תן לי לבוא וללכת
רק לנגן אהבה

Give me your hand my brother
It's sunset time
A delightful moment, no unnecessary words
In my dreams, your figure appears
A moment of peace
Spreads on my face

Hoshet li hayad achi sheli
Zo sha'ah shel shkiyah
Rega anog b'li milah m'yuteret
Bechalomotei tofi'ah d'mutchah
Rega shel shalva
Nasuch al panai

הושט לי היד אחי שלי
זו שעה של שקיעה
רגע ענוג בלי מילה מיותרת
בחלומותיי תופיע דמותך
רגע של שלוה
נסוך על פניי

Let me come and go
Only play love

Ten li lavoh v'lalechet
Rak l'nagen ahava

תן לי לבוא וללכת
רק לנגן אהבה

A Beygale Challah



INGREDIENTS

For the dough:

7 cups (2.5 Lb.) sifted white flour (*plus a bit more for processing the dough*)

1 tbsp salt

6 tbsp sugar

1 ½ tbsp dry yeast

2 egg

½ cup olive oil

1 cup milk

½ – 1 cup water

For the topping:

3 eggs for brushing the dough

2 cups sesame seeds

INSTRUCTIONS

Sift the flour into the mixer bowl and add the salt, sugar and yeast. Mix shortly together.

Add the eggs, olive oil, milk, half a cup of water, and start kneading the dough using a kneading hook at low speed. Process for about 10 minutes until you get a soft, flexible dough. If necessary, add a little more water.

Take the dough out of the bowl onto the working table and continue kneading by hand for another few minutes. Form the dough into a ball, place it back into the bowl covered with cling wrap or a damp towel, and let it rise for about 45 minutes, until the dough doubles in volume.

When the dough has doubled its volume, take it out of the bowl and carefully take some of the air out of

it by punching it down a bit. Divide into 3 equal parts and roll each part into a long cylinder.

Beat the eggs in a wide bowl and place the sesame seeds in a wide plate. Dip each dough cylinder in the egg wash and then in the sesame seeds until covered. Place the long cylinders next to each other and braid a loose braid.

Place the braided Challah on a sheet pan lined with a baking paper and cover with a towel for another 30 minutes until the dough rises again. Meanwhile, preheat the oven to 210 C / 410 F.

Bake the Challah for 25-35 min until golden brown and ready. Serve at the Shabbat table.