

WEEK OF ARKHAM HORROR

SHOGGOTH FLESH

SQUID-INK CHALLAH BREAD

If you spend any time traversing through dimensions, you'll eventually encounter the unshapely form of a Shoggoth. Large, dangerous, and hardly deserving of your culinary attention. At least, that is what I first thought. For, it turns out, that by heating their flesh over a steady, consistent, and enchanted flame, it transforms into an almost breadly consistency. This dense bread can even benefit from the addition of sweet toppings, such as honey or jam.

Of course, you could simply make bread the traditional way, but where is the fun in that?

Shoggoth's flesh is a loaf of challah bread that has been dyed with squid ink. This gives the bread a dark color without significantly altering its flavor. Challah is traditionally served with sweet pairings such as apples and honey, but it also makes a spooky french toast if left out to grow slightly stale.

INGREDIENTS:

STAGE 1

- 480 GRAMS (4 CUPS) ALL-PURPOSE FLOUR
+ UP TO 30 GRAMS (¼ CUP) ADDITIONAL
BASED ON HUMIDITY
- 170 GRAMS (¾ CUPS) WARM WATER
- 74 GRAMS (6 TBSP) VEGETABLE OIL
- 63 GRAMS (3 TBSP) HONEY
- 2 LARGE EGGS
- 1 LARGE EGG YOLK
- 9 GRAMS (½ TSP) SALT
- 12 GRAMS (4 TSP) INSTANT YEAST
- 12 GRAMS (1 TBSP) SQUID OR CUTTLEFISH INK



STAGE 2

- 12 GRAMS (1 TBSP) NEUTRAL OIL (SUCH AS CANOLA OR VEGETABLE)

STAGE 3

- 1 EGG WHITE
- 15 GRAMS (1 TBSP) WATER