



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean

BAGELS

OVERVIEW

06-005

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	50.00
All Purpose Flour	0.500	50.00
Salt	0.020	2.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
BAKELS SHORTENING	0.010	1.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Water	0.570	57.00
Total Weight: 1.640		

Yield: 25 piece x 60g dough

METHOD

How to do it:

1. Combine all ingredients and mix until fully developed.
2. Form into a big ball and rest for 20 minutes.
3. Scale into 60-gram pieces and form into balls.
4. Rest for another 10 minutes.
5. Form into bagel shape and proof until double in size.
6. Boil in water approximately 2 minutes (at least 1 minute per side).
7. Bake directly after boiling at 200°C for 25-30 minutes (baking with steam is an option).