

COMMERCIAL BAGELS

INGREDIENTS

Group 1

Ingredient	KG
Flour	16.000
VOLTEM V	0.750
Sugar	0.750
Salt	0.800
Soya Bean Oil	0.250
BAKELS INSTANT ACTIVE YEAST	0.500
Water (variable)	8.000
Total Weight: 27.050	

METHOD

Develop dough in mixer. Finish dough temperature 28°C. Rest for 30 minutes knock back and rest for a further 30 minutes. Mould 0.050 grams units as for soft rolls half prove and pin out and cut out the centre as for ring doughnuts. Stretch to an elongated shape and give a further short proof. Bake 230°C with steam.



CATEGORY

Bread, Buns & Rolls