



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Occasion Bread, Speciality Bread,
World Bakery

BAGEL WITH SPELT SOURDOUGH RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.600	6.00
Sugar	0.500	5.00
<u>Bacom Cake</u>	0.350	3.50
<u>Fermidor® S Classic</u>	0.300	3.00
<u>Lecitem® 1000</u>	0.250	2.50
Salt	0.200	2.00
Water	5.100	51.00
Fat	0.600	6.00

Total Weight: 17.900

Yield: 149 bagels

METHOD

1. Add all ingredients (except fat) into a spiral mixing bowl.
2. Mix for 6 minutes on slow speed and 4-6 minutes on fast speed, until fully developed (add the fat after slow speed).
3. Dough temperature should be 24-26°C.
4. Bulk for 20 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 120g, mould round, make a hole in the middle of the dough piece using a stick and then stretch the hole.
6. Prove for 20 minutes until half-proved at a controlled temperature of 25-28°C, 85% relative humidity.

7. Bring 1000g water, 20g sugar and 10g baking soda to boil and blanch the dough pieces for 25 seconds on each side.
8. Bake at 230°C for 12-14 minutes, with steam (do not pull out damper at any time).