

Rye Bagels

using IREKS DARK RYE BREAD MIX and VOLTEX

Wheat flour	6.500 kg
IREKS DARK RYE BREAD MIX	3.500 kg
VOLTEX	0.100 kg
Margarine/Butter	0.500 kg
Sugar	0.500 kg
Salt	0.060 kg
Yeast	0.150 kg
<u>Water, approx.</u>	<u>4.700 kg</u>
Total weight	16.010 kg

Mixing time: 3 + 7 minutes, spiral mixer

Dough temperature: 23 – 24° C

Bulk fermentation time: none

Scaling weight: 2.100 kg/30 pieces

Intermediate proof: 5 minutes

Processing: bagels

Topping: as desired

Final proof: 15 – 20 hours overnight at 4° C

Baking temperature: 220° C, dropping

Baking time: approx. 20 minutes

Open the damper 2 minutes before the end of the baking time.

Instructions for use: Divide the dough and mould round, shape the bagels and place on a tray laid out with baking paper. Allow to stand in the refrigerator for 15 – 20 hours (4° C).

Boiling process: In the rack oven at approx. 200° C for 4 minutes giving 4 litres steam. Then allow to stand in the room for approx. 10 minutes.

Baking process: Give 4 litres (~ 30 sec.) steam within 1 minute. Start at 20° C below the baking temperature for rolls and then bake with falling heat. Open the damper 2 minutes before the end of the baking time.