

Maize Bagels

using IREKS CORN BREAD-MIX and VOLTEX

RECIPE SERVICE

Wheat flour	6.500 kg
IREKS CORN BREAD-MIX	3.500 kg
Margarine/Butter	0.500 kg
Sugar	0.500 kg
VOLTEX	0.050 kg
Salt	0.060 kg
Yeast	0.150 kg
Water, approx.	4.700 kg
<hr/> Total weight	<hr/> 15.960 kg

Mixing time: 3 + 7 minutes

Dough temperature: 23° C – 24° C

Bulk fermentation time: none

Scaling weight: 2.100 kg/30 pieces

Intermediate proof: 5 minutes

Processing: bagels

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).

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Boiling process: In the rack oven at approx. 200° C for 4 minutes giving 4 litres (08 lb 14 oz) steam. Then allow to stand in the room for approx. 10 minutes.

Baking process: Give 4 litres (08 lb 14 oz) (~ 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.

Topping: coarse maize

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