Bagels using IREKS CORN BREAD-MIX and PANIFARIN

Wheat flour	7.000 kg
IREKS CORN BREAD-MIX	3.000 kg
PANIFARIN	0.100 kg
Butter/margarine	0.300 kg
Sugar	0.300 kg
Salt	0.080 kg
Yeast	0.200 kg
Water, approx.	5.000 kg
Total weight	15.980 kg

Mixing time:	3 + 6 minutes, spiral mixer
Dough temperature:	26 – 27° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg/30 pieces
Intermediate proof:	15 – 20 minutes
Instructions for use:	After the mixing, divide the dough into dough balls, mould round and allow to prove. After the intermediate proof process into bagels and place on trays laid out with baking paper. Subsequently, allow final proof.
Final proof:	15 – 20 hours in the cooler at 4° C
Scalding process:	Bake in the deck oven (convectomat) at approx. 200° C for 4 minutes with 4.000 l steam. Allow to stand in the room for approx. 10 minutes.

Baking process:	Give 4.000 l steam during the 1st minute (approx. 30 seconds). Bake at 220° C with dropping heat. Open the damper 2 minutes before the end of the baking time.
Baking time:	approx. 20 minutes