

## Bagels using IREKS RUSTICO

Wheat flour type 550	8.500 kg
Rye flour type 997	1.500 kg
IREKS RUSTICO	0.400 kg
Salt	0.200 kg
Yeast	0.300 kg
Ice	1.500 kg
Water (cold), approx.	3.700 l
Total weight	16.100 kg

Mixing time:	4 + 6 minutes
Dough temperature:	22° C – 24° C
Bulk fermentation time:	none
Scaling weight:	2.250 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	bagels
Final proof:	overnight at 5° C
Baking temperature:	230° C, giving steam (scald for approx. 30 seconds before baking)
Baking time:	14 – 16 minutes

**Instructions for use:**

After the intermediate proof, divide the balls using the dough divider/moulder and mould round, shape into bagels and place on trays laid out with baking paper. Store the dough pieces overnight at 5° C and scald in boiling water for approx. 30 seconds the next day. If desired, dip into the topping and put back onto the baking trays. Immediately after, bake giving steam and open the damper 2 minutes before the end of the baking time.

**Topping:**

linseed, oat flakes, sunflower seeds, pumpkin seeds (1:1:1:1)

