

CONCEPT

Maize Bagels using İREKS MISIR MİKSİ



Maize bagels:

Wheat flour	6.500 kg
İREKS MISIR MİKSİ	3.500 kg
VOLTEX	0.050 kg
Butter/Margarine	0.500 kg
Sugar	0.500 kg
Salt	0.060 kg
Yeast	0.150 kg
Water, approx.	4.700 l
Total weight	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: 15 – 20 minutes

Processing: bagels

Final proof: approx. 30 minutes, covered in the room

Instructions for use: After a short bulk fermentation time, divide the dough and mould round. Mould bagels and place on a tray laid out with baking paper. Allow to stand for 15 – 20 hours in the refrigerator (+4° C).

Scalding process: Scald at 200° C for 4 minutes with 4 l steam in the rack oven. Then allow to stand in the room for approx. 10 minutes.

Baking process: Give 4 l steam during the 1st minute. Begin with a temperature of 220° C, subsequently bake with dropping heat. Open the damper 2 minutes before the end of the baking time.

Baking time:

approx. 20 minutes

Topping:

İREKS CORN BREAD-TOPPING, red quinoa

Cream cheese spread:

Cream cheese	0.110 kg
Lemon juice	0.010 l
Salt	as required
Pepper	as required
Total weight	0.120 kg

Instructions for use:

Beat the cream cheese with the lemon juice, salt and pepper until creamy.

Courgette salad:

Courgettes	0.400 kg
Breadcrumbs	0.050 kg
Garlic	1 clove
Butter	as required
Salt	as required
Pepper	as required
Total weight	0.450 kg

Instructions for use:

Process the courgettes into "spaghetti" using a spiralizer. Heat the butter in a pan, add the breadcrumbs, garlic and courgette spaghetti and fry for approx. 2 minutes. Season with the salt and pepper.

Mango and black tea compote:

Mango	0.270 kg
Orange juice	0.100 l
Sugar	0.020 kg
Wheat starch	0.010 kg
Black tea, Earl Grey	0.002 kg
Total weight	0.402 kg

Instructions for use:

Slowly caramelize the sugar in a pot on low heat and deglaze with 0.080 kg orange juice. Boil until the sugar has dissolved. Mix the wheat starch with the remaining orange juice and use to thicken the liquid. Grind the black tea finely and add to the slightly cooled mass. Cut the mango into small cubes and, after cooling, lift under.

Amounts for 10 pieces:

Maize bagels	10 pieces
Cream cheese spread	0.120 kg
Courgette salad	0.450 kg
Radicchio and rocket salad	0.100 kg
Fillet of salmon	0.500 kg
Mango and black tea compote	0.400 kg