

# Calzone Bagels using PIZZA-QUICK, DURUM-SAUERTEIG and GERSTEN-MALTEX

Wheat flour	5.000 kg
Durum wheat semolina	1.000 kg
PIZZA-QUICK	4.000 kg
DURUM-SAUERTEIG	0.300 kg
GERSTEN-MALTEX	0.150 kg
Vegetable oil	0.500 kg
Yeast	0.400 kg
Water, approx.	5.300 l
Total weight	16.650 kg

Mixing time:	3 + 6 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	20 minutes
Intermediate proof:	none
Processing:	filled bagels
Final proof:	30 – 40 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	approx. 17 minutes

REÇETE SERVİSİ

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**STREET  
FOOD\***  
\*[baked]  
.....

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**İREKS**

Instructions for use:

After the bulk fermentation time, roll the dough out to a thickness of approx. 1.8 cm (a size of 20 cm x 25 cm provides 2 bagels), sprinkle with cheese, salami, olives and paprika and roll up into a snail. Divide the rolled up dough strand lengthwise in the centre, place in the bagel tin with the cut surface upwards and then allow to prove. After the final proof, sprinkle the dough pieces with cheese and bake giving steam.



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