

O-tentic

Sprouted rye bagel



Ingredients

| Dough ingredients | g | % |
|----------------------------------|------|-----|
| Wheat flour | 1000 | 100 |
| Water | 450 | 45 |
| Salt | 20 | 2 |
| Malt (optional) | 15 | 1,5 |
| Brown Sugar | 50 | 5 |
| O-tentic Durum | 20 | 2 |
| Softgrain Sproutgrain Rye | 200 | 20 |
| Intens Short Bite | 10 | 1 |

Working method

Mixing

| | |
|-------------------|---|
| Mixing spiral | 10 min. 1 st speed, 2 min. 2 nd speed |
| Dough temperature | 25°C |
| Bulk fermentation | 5 min. |

Make up

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|--------------------|---|
| Make up | Roll our to ± 5 cm height and cut bands for bagel machine. Adjust settings to 110 g. Place on greased perforated trays. |
| Final fermentation | 1 hour at 30°C, 80% RH, check that the bagels float in warm water. Then place in fridge overnight at 5°C. |

Decoration before baking

Bagels can be dipped or sprayed in Sunset Glaze and then with toppings such as sesame seeds or Puravita decor grains.

Baking

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| Oven temperature | 270°C |
| Baking time | Bake in ratative oven, give over 5L steam and then after 2 min., open the door of the oven to let the steam out. Continue to bake for 14 min. and reduce gradually the temperature to 240/230°C. |