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## Seeded Bagels: Recipe

James A. Griffin

*Technological University Dublin*, james.griffin@tudublin.ie

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# Master Classes

## With Master Baker

### James A. Griffin M.Sc. B.Sc.



<b>Jimmy G's Seeded Bagels</b>	<b>Boiled Bagels</b>
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Stage	Ingredients	Kg/g	Method
1  Straight Dough	Bakers Flour	802	Mix with a dough hook on a stand mixer  2 minutes slow 8-10 minutes fast Ensure good gluten development
	Gluten	48	
	Sugar	30	
	Salt	16	
	Vegetable Oil	30	
	Yeast	15	
	Liquid Malt	20	
	Water	500	
	<b>Total:</b>	<b>1461</b>	

#### Processing details:

Details	Temp/Time	Instructions
Dough Temperature:	24-26°C	
Fermentation Time:	30 min.	Cover in a bowl with plastic so the dough does not skin
Scaling Weight:	120g	Yield 12 Scale and mould into a round ball and rest for 20 min
Intermediate Proof:	20 mins.	Keep covered with plastic sheet to prevent skinning
Shape:		Re-mould into a round shape and rest 15 min. Make a hole in the centre using a dowel or small rolling pin; extend the hole using your fingers. Place on cornmeal or rye flour and cover with plastic to prevent skinning. Retard overnight in fridge @ 3 - 4°C for 10 - 12 hours Remove from fridge in the morning, stand at room temperature covered with plastic for 20-30 min.
Boiling water kettle:	Boil the water	Add baking soda to the boiling water. Add the bagels a few at a time, boil on both sides for 30 seconds. Drip dry on wires
Egg Wash:		Egg wash and dip into seed toppings.
Baking Temperature:	210°C	Bake with steam
Baking Time:	20 - 25 min.	

#### Further Details / Notes

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