

HOW TO MAKE

Pretzel Bagels

MADE WITH

Bagel Most

ITEM NUMBER

#40048

DESCRIPTION

Chewy pretzel bagels made with malt, a hint of sugar, and finished with pretzel salt. Made easy with BreadPartners' Bagel Most

RECIPE

DOUGH

High Gluten Flour	100%
Water	50%
Dry Yeast	.5%
Bagel Most	5%
Total	155.5%

LYE SOLUTION

Warm Water	100%
Food Grade Lye	4%
Total	104%



DIRECTIONS

1. Incorporate all ingredients on 1st speed for 3 – 4 minutes.
2. Mix on 2nd speed for 7 – 9 minutes or until fully developed. DDT 78°F.
3. Divide dough to desired size, between 4.25 to 4.5 oz. and shape.
4. Proof bagels for 45 minutes at 95°F and 85% RH.
5. Retard overnight at 40°F.
6. Boil bagels in a rolling boil for 45 – 60 seconds each side.
7. To prepare lye solution add warm water to lye and gently stir to combine. *Lye is a caustic solution. Wear personal protective equipment when handling lye.*
8. Place bagels in lye solution for 30 seconds each side.
9. Remove from lye solution and top with pretzel salt.
10. Bake at 450°F for 15 minutes.

