

# Bagel

(Mauripan Instant Yeast & Finetex)



## Ingredients

	<i>Weight (gm)</i>
Bread Flour	1000
Sugar	50
Salt	20
Mauripan Instant Yeast	11
Finetex	10
Milk Powder	20
Water	± 580
Shortening	20

1. Put all the ingredients except shortening into mixer dough hook attached.
2. Mix for 5 mins and put in the shortening. Continue mixing for another 5 mins until the gluten is fully developed. The desired dough temperature is 27-28°C.
3. Rest the dough for 10 mins and divide to desired size. Continue to rest for 10 mins.
4. Shape it to traditional bagel shape and proof for 10 mins.
5. Bake it using 210°C (top) / 190°C (bottom) using steam (steam 3 times - first entry, middle of baking time and last 2-3mins before out of oven).

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