

Bagels using IREKS MAIZE MAX H, IREKS-WHEAT SOUR H and FORMAT V 2000 H



Wheat flour	7.000 kg
IREKS MAIZE MAX H	3.000 kg
IREKS-WHEAT SOUR H	0.200 kg
FORMAT V 2000 H	0.100 kg
Butter/margarine	0.300 kg
Sugar	0.300 kg
Salt	0.080 kg
Instant yeast	0.080 kg
Water, approx.	5.000 l
Total weight	16.060 kg

Mixing time: 3 + 6 minutes

Dough temperature: 26 – 27° C

Bulk fermentation time: none

Scaling weight: 2.100 kg/30 pieces

Intermediate proof: 15 – 20 minutes

Instructions for use: After the mixing, divide the dough into dough balls, mould round and allow to prove. After the intermediate proof process into bagels and place on trays laid out with baking paper. Subsequently, allow final proof.

Final proof: 15 – 20 hours in the refrigerator at 4° C



- Scalding process: Bake in the deck oven (convectomat) at approx. 200° C for 4 minutes with 4.000 l steam. Allow to stand in the room for approx. 10 minutes.
- Baking process: Give 4.000 l steam during the 1st minute (approx. 30 seconds). Bake at 220° C with dropping heat. Open the damper 2 minutes before the end of the baking time.
- Baking time: approx. 20 minutes

