



CATEGORY

Bakery



FINISHED PRODUCT

Bagels, Ocassion Bread

BAGELS — TOMATO BREAD BASE

INGREDIENTS

Group Bagels

Ingredient	KG
Wheat flour	1.400
Water	1.000
<u>Bakels Tomatobread</u>	0.500
Oil	0.120
Yellow syrup	0.060
Salt	0.020
<u>Bakels Lecisoft Master</u>	0.018
<u>Bakels Dry Yeast</u>	0.007
Total Weight:	3.125

Group Topping

Ingredient	KG
<u>Bakels Seed Mix</u>	-
Total Weight:	0.000

METHOD

Mixing time: 5 + 2 minutes

Resting time: 2x10 minutes

Dough weight: 100 g

Make a hole in the middle, put on a baking sheet lined with paper. Brush with water and dip in Seed Topping. Let rest in approximately 30 minutes. Put in the fridge to ferment over night.

Fermenting time: in room temperature for approximately 45 minutes

Starting temperature: 240°C

Baking temperature: 200°C

Steam: 40 seconds

Baking time: approximately 13-14 minutes