



CATEGORY

Bakery, Breads, Rolls & Pastry



OCCASION

Afternoon Tea, BBQ, Celebration,
 Christmas, Easter, Festive,
 Summer



FINISHED PRODUCT

Crusty Bread, Ocassion Bread

KIWI BAGEL

INGREDIENTS

Group A1

Ingredient	KG
BAKELS KIWI MUFFIN MIX	1.000
Bread Flour	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.060
Water	1.400
BAKELS BUTTA BLENDS	0.200
Total Weight: 4.660	

Group A2

Ingredient	KG
Samolina Flour	0.080
Total Weight: 0.080	

Group A3

Ingredient	KG
Water	0.300
Sugar	0.030
Total Weight: 0.330	

METHOD

1. Mix all ingredients (A1) into spiral mixer at low speed for 2mins, then high speed for 6mins.
2. Divide dough into 70g each then shape it into bagel shape and coat with ingredient (A2).
3. Proofing the dough at 35°C with 85% humidity for 60mins.
4. Boil all ingredients (A3) until hot then cook the dough on both side for 30sec.
5. Brush egg yolk on the surface.
6. Bake at 200°C for 25mins.

Cara-cara

1. Campurkan semua bahan (A1) ke dalam pengadun lingkaran pada kelajuan rendah selama 2 minit, kemudian kelajuan tinggi selama 6 minit.
2. Bahagikan doh kepada 70g setiap kemudian bentuknya menjadi bentuk bagel dan kot dengan bahan (A2).
3. Bukti doh pada suhu 35°C dengan kelembapan 85% selama 60 minit.
4. Rebus semua bahan (A3) sehingga panas kemudian masak doh di kedua-dua belah selama 30 saat.
5. Berus kuning telur di permukaan.
6. Bakar pada suhu 200°C selama 25 minit.