



# Kaya Bagel

## Ingredients

	%	g
Total flour weight	100	1000
Flour (high protein)	100	1000
Water ±	50	500
Fresh yeast **	1	10
Easy Bagel* (Bread mix)	10	100
Total dough weight		1610

\*\* If using instant yeast: divide the amount by three.

## Working method

Mixing spiral	10 min slow, ± 2 min fast
Dough temperature	26°C
Bulk fermentation	5 min
Scale	110 g
Make up	Make medium long. Let the dough rest for 10 min. Make long (± 30 cm) and wind around your hand. Squeeze the dough ends together and roll a bit on the table.
Final fermentation	± 45 min. at 28°C and 80% R.H. Store at 5°C until the next morning. Let the bagels warm up for 30 min. at 28°C and 80% R.H.

Decoration before baking	Directly after make-up, you can top the bagels with poppy seeds, sesame seeds, granulated garlic, ...
Oven temperature	Roll in oven ± 280°C until 220°C. 4 L steam after 2 min. Open the door for 10 sec. and the damper during 2 min.
Baking time	± 18 min

## Composition & decoration

Cut the bagel in half. Pipe the *Deli Kaya*\* as shown. Caramelize and decorate with the little leaves.