



Bread and Yeast Compounds - Emulsifiers and Improver
Compounds

Recipe No:
R171 - R171b

COMMERCIAL BAGELS

USING VOLTEM V

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	16.000
	VOLTEM V	0.750
	Sugar	0.750
	Salt	0.800
	Soya Bean Oil	0.250
	BAKELS INSTANT ACTIVE YEAST	0.500
	Water (variable)	8.000
Total Weight		27.050

Method:

1. Develop dough in mixer.
2. Finish dough temperature 28°C. Rest for 30 minutes, knock back and rest for a further 30 minutes.
3. Mould 0.050 grams units as for soft rolls, half prove and pin out and cut out the centre as for ring doughnuts. Stretch to an elongated shape and give a further short proof.
4. Bake 230°C with steam.