

New York Style Bagels

Browning, sweetness from alternative natural, non-GMO sweeteners

Sponge Ingredients	Volume	Gram	Percent	Bakers Percent
All Purpose Flour	3-1/2 cups	500	50	100
Warm Water	2-1/4 cups	500	50	100
Yeast	3/4 tsp	3	0	1

Bagel Ingredients	Volume	Gram	Percent	Bakers Percent
Kosher Salt	1 tbsp	18	4	4
BriesSweet™				
White Grain Sorghum Extract 60DE	1 tbsp	20	4	4
Maltoferm® 10000	1 tbsp	20	4	4
All Purpose Flour	3 cups	446	88	100

Bath Ingredients	Volume	Gram	Percent
Water	8 cups	1900	96
Maltoferm® 10000	4 tbsp	80	4



Method

1. Combine sponge ingredients and mix until ingredients are coated. Cover and let rest at room temperature at least 4 hours or overnight.
2. Add salt, Extract, malt extract and flour to the sponge. Mix on low with dough hook 8-10 minutes. The dough will be stiff.
3. After mixing, remove to counter and cover with cloth. Rest 5-10 minutes.
4. While dough is resting, fill a deep pot with water and bring to a simmer. Add malt extract and bring water to a boil.
5. After the rest, divide the dough into 12 equal pieces and shape into rounds. Rest several more minutes.
6. To shape bagels, flatten rounds with the palm of your hand until each is about 3.5 inches wide. Make a hole in the center with your thumb. Turn thumb gently to make the holes larger.
7. Cover and rest. After 10 minutes flip each bagel.
8. When the bagels begin to puff and become round, about 5 minutes, it's time to boil.
9. Drop 3-4 bagels into the boiling water mixture at a time. They should float immediately or within seconds.
10. Boil 1 minute and flip. Boil 1 more minute. Remove bagels with a skimmer and place on parchment paper.
11. Sprinkle with poppy seed, sesame seeds, salt or your other favorite topping.
12. Bake at 450° F for 12-13 minutes until golden brown.

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