

Campasine Bagels

Topping & Inclusion



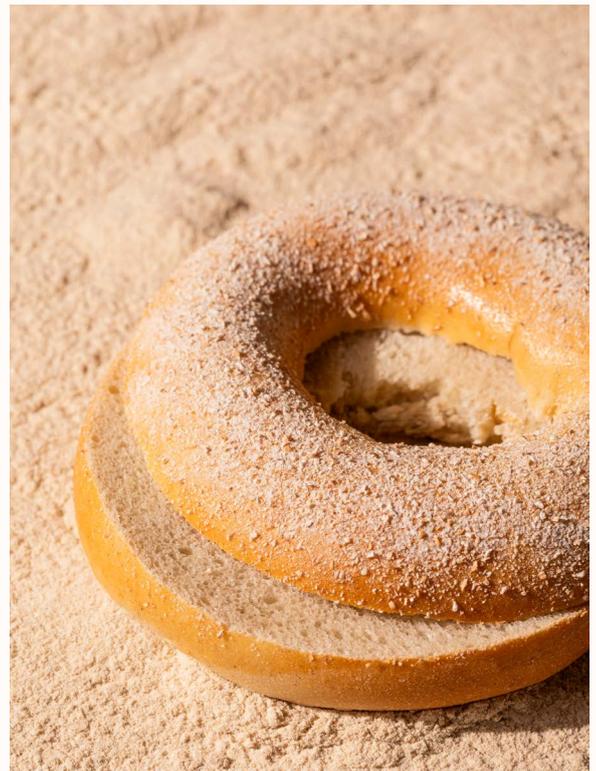
Phil Campasine® Dusting

N° 1207

Fine coated wheat semolina, wheat flour

Other applications:

Inclusion and topping for rustic bread,
special bread



INGREDIENTS

T55 or T65 flour: 9,2 kg

Terre d'Arômes Campasine®: 0,8 kg

Sugar: 1 kg

Rapeseed oil: 0,3 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 5 to 5,2 L

Phil Campasine® Dusting: QS

Honey water (for
poaching):

Water: 3 L

Honey: 0,06 kg

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 16 minutes.
Spiral: 10 minutes.

Dough temperature: 25-26°C.

Scaling: divide into 80 g dough balls.

Intermediate proofing: 15 minutes.

Shaping: by hand, flatten the balls, make a hole in the center of each bagel, stretch the dough until the hole is 5-6 cm diameter.

Final fermentation: 60 minutes at 25°C with 80% humidity.

Baking: dip in simmering honey water for 2 minutes on each side. Add the Phil Campasine® Dusting, then load into the oven 15 minutes at 180 °C in a ventilated oven.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984