

Bagels with organic topping

Topping & Inclusion

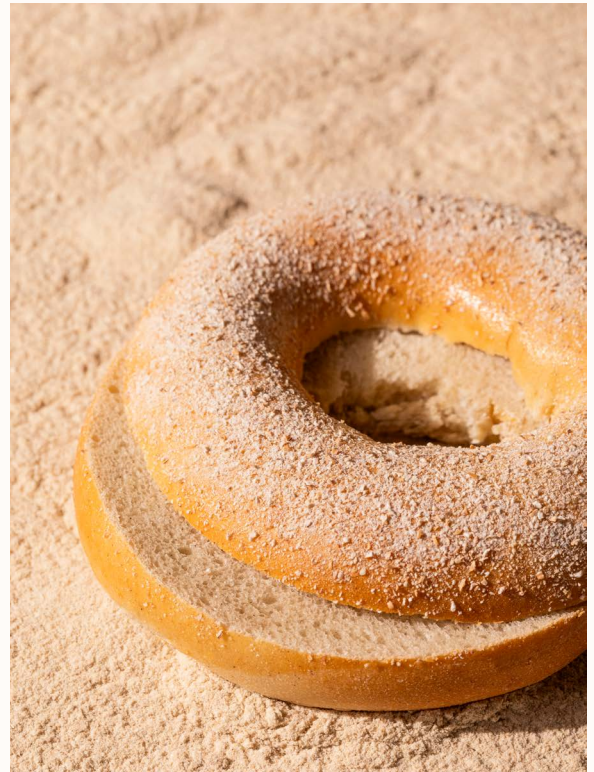
Phil Campasine® Organic Dusting

N° 1262

Fine coated wheat semolina, wheat flour

Other applications:

Inclusion and topping for organic rustic bread, organic baguette



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® Organic 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® Organic 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