

# Bagels

Dehydrated Sourdough  
Terre d'Arômes



## *Intense Flavor Wheat CRC®*

N° 1113

Malted, with subtle coffee and peanut notes

Other applications:  
Special bread, bagels, baguette



### INGREDIENTS

T55 or T65 flour: 9,9 kg

Terre d'Arômes

Intense Flavor Wheat CRC®: 0,1 kg

Phil Super Viennoiserie Concentré: 0,05 kg

Sugar: 1 kg

Rapeseed oil: 0,4 kg

Yeast: 0,4 kg

Salt: 0,18 kg

Water: 5 L

### *Method with 1% dosage*

**Base temperature:** 60°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 14 minutes.  
Spiral: 9 minutes.

**Dough temperature:** 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. Add the topping of your choice.

**Final fermentation:** 30 minutes at 25°C with 80% humidity.

**Baking:** dip in simmering salted water for 2 minutes on each side, then bake for 20 minutes at 185 °C (bottom heat) and 205°C (top heat).

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