

Orange Bagel

The unique taste if the world famous Kraftkorn combined with orange peel.

Ingredients	%	Batch Weight
Kraftkorn Mix	30	0.300 kg
Wheat Flour	70	0.700 kg
Sugar	5	0.050 kg
Dried Yeast	1,2	0.012 kg
Meisterback Margarine	5	0.050 kg
Salt	1,4	0.014 kg
Water	61	0.610 kg
Skimmed Milk Powder	2	0.020 kg
Candied Orange Peel	10	0.100 kg
VX2 -T	1	0.010 kg
Orange Flavour		



Preparation Instructions

- Place all ingredients into a mixer and mix on slow speed for 4 minutes and then 4 + minutes on fast
- Slowly add the orange peel into the dough and mix until even distributed
- Dough temperature 26 – 28°C
- Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes
- Turn the dough out onto a floured surface and scale into 100 g dough pieces. Mould the pieces round
- Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
- Take each dough piece and gently mould into a long shape and make it to a ring
- Spray with water and dip into sesame seeds
- Proof at for 40 – 50 minutes

Baking Instructions

- Place into a preheated oven set at 230°C with steam
- Bake for a total of 30 minutes reducing the heat to 210°C after 20 minutes of baking

Variations & Serving Suggestions