



## Aesop's Raw Bagel Dough Handling and Baking Instructions

Place frozen bagel dough on either wood boards or metal perforated baking screens and stage on racks inside a 38 degree retarder. Thaw overnight for your next day's bake. Bagels can be kept retarded for up to 48 hours before use.

### Baking Instructions

There are two types of baking processes for bagels:

#### A: Boiling

- Remove Bagels from retarder and floor proof in a warm area by covering racks and letting them sit for 40 – 60 minutes. Bagels can also be proofed in a proof box (recommended) at 100 degrees F with 80 % relative humidity for approximately 30 - 45 minutes. Proofing time will vary so a good test to verify that the bagels are proofed properly is to place the bagel in a bucket of cold water. The bagel should immediately float to the top.
- Once the bagels have proofed put them in boiling water for approximately 20 to 30 seconds. After they are placed on baking pans with parchment paper and baked. They can also be placed on canvas topped boards which are put in the oven until the tops are dry. They then are flipped and baking is completed on the hearth of the oven. Oven temperature should be around 490 degrees.

#### B: Rack Oven

- Rack ovens vary from manufacturer to manufacturer. It is a good idea to speak with them for their recommendations as it regards bagel baking. Proof bagels using the proceeding procedure above then place the bagels on perforated baking screens and into the rack oven at 500 degrees. They are then generally given 35 seconds of steam with the damper closed. After about 3 minutes the door is opened for 10 seconds to release excess steam. (Some ovens have a dwell cycle that will vent the steam and open the damper automatically without you needing to open the door). The product is then baked out for the remainder with the damper open (approximately 10 to 12 minutes).