ARTISAN NEW YORK BAGELS & EVERYTHING SPICE

High-Gluten Flour (14%) | Malt Syrup Alkaline Kettle Boil | Overnight Cold Retard Chewy Crumb

HYDRATION: 56% (STIFF) **RETARD: 18 - 24 HOURS** **BOIL: 60 SECS / SIDE** **OVEN: 425 F (218 C)**

BAKER'S BAGEL DOUGH RATIOS (8 BAGELS):

[ ] 500g High-Gluten Bread Flour (14% protein)
Creates classic NY dense chewy crumb

[ ] 280g Lukewarm Water (56% low hydration)
Stiff dough prevents collapsed bagels

[ ] 20g Dark Barley Malt Syrup (4%)
Imparts deep caramel malt flavor

[ ] 10g Fine Sea Salt (2%)
Tightens gluten network & controls rise

[ ] 5g Instant Dry Yeast (1%)
Gentle slow rise during cold retard

CHAMPIONSHIP EVERYTHING SPICE RATIO:

2 Tbsp Dried Minced Garlic Flakes
Crisp pungent toasted allium bite

2 Tbsp Dried Minced Onion Flakes
Sweet caramelized roasted allium

2 Tbsp White Sesame Seeds
Nutty richness (lightly toasted)

1.5 Tbsp Black Sesame Seeds
Visual contrast and earthy oil

1.5 Tbsp Whole Blue Poppy Seeds
Signature crunch and floral note

1 Tbsp Flaky Sea Salt / Coarse Pretzel Salt
Clean sodium burst (Maldon style)

Turn card over for 24-hr cold fermentation, alkaline kettle boil, and baking method

KETTLE BOILING & BAKE PROTOCOL

THE ALKALINE KETTLE BOIL:

1. Water Bath Formulation:
Bring 4 quarts of water to rolling boil in wide pot. Whisk in 2 tbsp barley malt syrup and 1 tbsp baking soda (alkaline bath).

2. Gelatinizing Exterior Starches:
Boiling swells surface starches into a glossy gel. This prevents oven expansion, creating NY bagels' famous chewy skin.

3. Time: 60 Seconds Per Side:
Drop 3 cold bagels into boiling water. Boil exactly 60 seconds, flip with spider skimmer, boil 60 seconds more. Drain well.

4. Dredge in Seeds Immediately:
While wet and sticky, press boiled bagel top-down into a shallow plate piled high with Everything seasoning.

SHAPING, FERMENT & BAKE STEPS:

1. The Poke-and-Stretch Shape:
Divide dough into 8 100g balls. Poke thumb through center to create 1.5-inch hole; twirl around index finger like a wheel.

2. Overnight 18-Hr Retard (38 F):
Place shaped bagels on oiled parchment tray. Cover tightly and refrigerate 18-24 hours. Cold develop lactic acid flavor.

3. The Float Test:
Drop 1 cold bagel into bowl of water. If it floats instantly, fermentation is perfect! If it sinks, let rest at room temp for 20 mins.

4. 425 F High-Heat Bake:
Place seeded bagels on parchment baking sheet or preheated baking stone. Bake at 425 F (218 C) for 18-22 mins until deep golden.

Cool 15 minutes before slicing. Spread generously with whipped cream cheese and lox!