



Steam Oven Bagels pt1

The dough for these bagels comes together quickly and requires only a short 45 minute rise in the steam oven. Once the bagels are shaped and your preferred toppings are added they are first steamed for 6 minutes then baked with steam for approximately 15 minutes. Bread flour is recommended for bagels as it allows the gluten to develop resulting in a firm chewy bagel, however we also had good results with Bob's Redmill all-purpose flour.

For the bagels:

- 1 ¼ cups (300g) lukewarm water
- 2 tsp (6g) instant yeast
- 1 tbsp (12.5g) granulated sugar
- 3 ½ - 4 cups (500g) bread flour or unbleached all purpose flour
- 1 ½ tsp salt (10g) salt
- 1 egg white, lightly beaten

For the topping:

- 4 tbsp (35g) Everything Bagel seasoning, or sesame seeds, poppy seeds or onion flakes

Gaggenau Appliance: Combi-Steam oven
Heating Mode(s): Dough Proofing/Convection + 100% Humidity/
Convection + 60% Humidity
Temperature(s): 100° F/212° F/400° F
Required Accessories: Solid Cooking Container
Preparation Time: Preparation 8 mins/ Dough Proofing 45 mins
Cooking Time: Steaming 6 mins/Baking 15 mins.
Serves: 8

Select the Dough Proofing Mode 100° F.

Place the lukewarm water in the bowl of a stand mixer, sprinkle the yeast and sugar over the water and let it sit for 5 minutes or until large bubbles form on the surface.

Add 3 ½ cups of flour and the salt and mix with the dough hook attachment on medium speed for 3 - 4 minutes. The dough should form a clean ball around the dough hook, if not, add in a little more water.

Turn the dough out onto a lightly floured surface, and knead by hand for another 4 minutes, sprinkling in more flour as needed. Set the dough into a mixing bowl, place in the steam oven uncovered and set the timer for 45 minutes. When the timer elapses the dough should have doubled in size.

Change the oven mode to steam the bagels. Select the 100°+ Humidity + 212° F Convection mode.

Turn the dough onto a lightly floured surface and press the dough down kneading it gently then divide into 8 equal portions. Roll each portion into a ball and poke a hole through the center, stretching to form a doughnut with an approximately 2" hole. Place the formed bagels into the perforated pan leaving space between each one for expansion. Slide the tray into the steam oven and set the timer for 6 minutes.

Remove the steamed bagels from the oven, and change the oven settings for baking to 60% Humidity + 400° F.

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Steam Oven Bagels

pt2

Turn the solid oven container over and line it with a sheet of parchment or a silicone baking mat.

Brush the steamed bagels with the egg white and dip into the topping then place the bagel topping side up on the prepared baking pan. When the oven comes to temperature, slide the container into the oven onto the middle rack. The baking time will be between 12 - 15 minutes.

Remove the bagels when they are evenly browned and set aside to cool.