

Pumpkin Bagels w/ Green Chile Peppers

| Ingredients | | | Bakers % |
|----------------------------------|-----------|------------|----------|
| Bread flour (medium bread flour) | 1.50 lbs. | 680 grams | 100% |
| Water | 0.72 lb. | 326 grams | 48% |
| Sugar / Dri-malt | 0.04 lb. | 18 grams | 2.6% |
| Yeast (Instant Freeze Dried) | 0.02 lb. | 9 grams | 1.4% |
| Pumpkin (cooked) | 0.16 lb. | 72 grams | 11% |
| Green chili peppers (chopped)* | 1.05 lbs. | 68 grams | 10% |
| Salt | 0.02 lb. | 9 grams | 1.4% |
| TOTAL | 2.64 lbs. | 1183 grams | |

Method

- Using delayed salt method, place all ingredients except SALT in the bowl of a 5 to 7 quart electric mixer fitted with a dough hook. Mix for 4 minutes, add salt and continue mixing for 4 minutes, check for ALMOST good gluten structure, but not quite.
- Cover dough and let it rest at room temperature 1 hour. The dough can be retarded in the refrigerator up to 12 hours at this point.
- Scale dough @ .21 lbs. (95 grams) yields 12 bagels.
- Let scaled dough pieces rest 5 minutes before molding. Pull and stretch the relaxed dough into an approximate 3 inch (7 cm) by 8 inch (20 cm) rectangle. Roll up into a log shape. Wrap the log around your hand and overlap the ends by at least 1 1/2 inches (3.8 cm) firmly seal the ends together, forming a ring.
- Let bagels rest in refrigerator 8 to 12 hours - un-wrapped. Remove from refrigerator 10 minutes before boiling.
- In a large rapidly boiling pot of water, boil bagels 2 to 3 at a time for 30 seconds on each side.
- Remove from rapidly boiling water bath with a slotted spoon. Place on a parchment lined baking sheet or a rye screen, 1 1/2 inches (3.8 cm) apart. Bagels can be dipped in a topping at this time, i.e. poppy seeds, sesame seeds, dried onions etc.
- Bake on a parchment lined sheet pan or preferably a rye screen that has been pan-coated. Bake in a hot oven 375 degree F (190 degrees C) until golden brown and shiny. Slice 3/4 through before packaging, especially if they are to be frozen.

ADDITIONS

- 2 egg yolks can be added to the liquid for egg bagels. The liquid % should remain the same.
- 1/4 Cup of toasted sesame seeds can be added to the flour mixture for a stronger sesame flavor. Poppy seeds also make a nice bagel flavor.
- 1/2 Cup of dried cranberries can be added to the flour mixture for a dried fruit bagel. Raisins, nuts and some dried fruits such as chopped apples, apricots and bananas can be great bagel flavors.
- Green chili peppers should be mild or medium hot depending on your taste.