

LOW SUGAR CHOCOLATE CHEESE SOFT BAGELS

Water Roux:

50 g Bread Flour
100 ml Water, Room Temperature

Procedure:

1. Prepare the water paste. In a pot, dissolve bread flour in water.
2. Heat the mixture over medium heat. Gently whisk until the mixture thickens and pulls away from the side of the pot. Remove from the fire. Set aside to cool down.

Dough:

30 g	Peotraco Natural Cocoa Powder	5 g	Instant Yeast
15 g	Peotraco Sugarlyte	10 g	Milk Powder
5 g	Peotraco Macy's Pure Cornstarch	30 g	Butter, unsalted
500 g	Bread Flour	100 g	Cheddar Cheese, grated
7 g	Salt	100g	Water Roux
300 ml	Water		

Procedure:

1. Mix all ingredients except for the butter and salt. Rest dough for 8 minutes.
2. After 8 minutes, mix again and gradually add the butter and salt.
3. Knead the dough for 10 minutes until gluten forms.
4. Bulk ferment for 1 hour or until the dough doubles in size.
5. Scale 80 g each. Bench rest for 20 minutes.
6. After bench rest, shape each roll into a rectangular shapes. Around 6 inches x 5 inches wide.
7. Roll dough over the grated cheese and gently shape into 12-inch logs. Flatten the right end of the log about an inch and a half. Pull the other end into the flattened side of the dough and cover. Pinch to secure the seam.
8. Transfer to a prepared baking tray.
9. Final proof for 30 minutes.

Water Bath:

20 g Peotraco Brown Sugar
1000 ml Water

Procedure:

1. Pour water and brown sugar in a pot.
2. Dissolve Peotraco Brown Sugar in water.
3. Heat the mixture until simmering.
4. After the chocolate bagels have proofed, gently place each into the water Bath.
5. 15 to 20 seconds per side.
6. Return the bagels back on its tray and sprinkle some more cheese on top before baking.
7. Baking temperature at 230°C bake for 14-16 minutes.

