



Huitlacoche Bagel

INGREDIENTS	WEIGHT	VOLUME	
Vegetable oil	15 g	1 Tbsp + 2 tsp	6.98
Sweet onion, small dice	65 g	½ cup	30.23
Huitlacoche	215 g	2 cups	100
Water	110 g	½ cup	51.16
For the Topping			
Millet, optional	as needed		

- 1 Heat the oil in a small pot; add the onion, and sweat over medium-high heat until translucent.
- 2 Add the huitlacoche, and cook over low heat for 10–12 min. The corn will give off some moisture; it is ready to be pureed when most of the liquid has evaporated and the bottom of the pot is dry.
- 3 Transfer to a blender, and add the water; puree until smooth.
- 4 Transfer to a bowl, and chill over an ice bath until cool to stop it from cooking any further. If not using right away refrigerate for up to 5 d, or freeze for up to 2 mo. Bring to room temperature, and weigh out 365 g (or measure 1¾ cups). Mix the puree into the dough.

Huitlacoche is a black fungus that grows on certain types of corn; it is perfectly safe (and delicious) to eat. For places to purchase huitlacoche, see Resources, pages XXXVIII–XLIII.



Blueberry Pie Bagel

INGREDIENTS	WEIGHT	VOLUME	
Canned blueberry pie filling*	365 g	1¾ cups	100
For the Topping			
Sliced almonds	as needed		

\*You can also use fresh blueberries.

- To ensure the almonds stick to the bagels, see Starch Slurry Coating, page 185.
- 1 Puree pie filling in a blender until completely smooth. Mix into the dough.



Fig Bagel

INGREDIENTS	WEIGHT	VOLUME	
Fig puree*	365 g	1¾ cups	100
For the Topping			
Walnuts, coarsely chopped	as needed		

\*Use frozen and then thawed puree from Boiron or a similar brand (for Resources, see pages XXXVIII–XLIII). **Thaw before using.** You can also puree fresh figs if you choose to. Make sure to stem the figs beforehand.

To ensure the walnuts stick to the bagels, see Starch Slurry Coating, page 185.



Coconut Bagel

INGREDIENTS	WEIGHT	VOLUME	
Coconut milk, unsweetened	365 g	1¾ cups	100
For the Topping			
Coconut flakes	as needed		

To ensure the coconut flakes stick to the bagels, see Starch Slurry Coating, page 185.