

BOIL



10 Dissolve the lye in the water in a sauce-pot using an immersion blender or a whisk. Bring the liquid up to a gentle boil.



11 Place the bagels in the boiling water, three or four at a time.

12 Boil for 1 min total, flipping the bagels after the first 30 s.



13 Return the boiled bagels to the sheet pans, and place them with bottom side down to bake. Or, if you are garnishing the bagels, transfer them from the boiling water to a bowl with the garnish. Press each bagel, top side up, into the garnish, or gently toss to cover the entire bagel with garnish. Return the garnished bagels to the sheet pans, bottom side down.

Why are bagels first boiled or steamed? Because either method of applying heat pregelatinizes the starch on the crust; this is why bagels are so shiny after they bake. The trade-off for steaming instead of boiling is that when you steam bagels on a sheet pan, the base of the bagel is not pregelatinized. You need to decide how much a shiny bottom, or “authenticity,” matters to you. And while you consider that, consider **time**, too, because boiling bagels **in a production setting can take** longer than steaming them does (see page 196).

For more on the effect of steam on bread crust, see Steam: Fact or Fiction, page 3:294.

BAKE

14 See Bagel Baking Times and Temperatures, below.

COOL

15 Remove the bagels from the oven, and cool to room temperature.

16 Consume within 1 d, or freeze for up to 2 mo.

Bagel Baking Times and Temperatures

Type of oven	Bake temperature	Total bake time (min)
home*	230 °C / 450 °F	12–15
convection	220 °C / 425 °F, full fan speed	10–12
combi	220 °C / 425 °F, full fan speed	10–12
deck	245 °C / 470 °F	7–10
pizza	245 °C / 470 °F	7–10

*Although bagels are proofed and baked on a sheet pan, we recommend placing the sheet pan on a preheated baking stone on the middle shelf. This will provide the dough with good oven spring and will reduce baking time. Alternatively, you can slide the parchment paper you placed the bagels on directly onto the baking stone.

Steamed Bagel

- 1 Preheat a combi oven (or steamer) to 100 °C / 212 °F.
- 2 Garnish if desired (see page 185).
- 3 Steam the bagels for 5 min.
- 4 If using a combi oven, switch the oven to dry heat, 220 °C / 425 °F at medium fan speed, and bake for 5–7 min. If using a steamer, move the bagels to a dry oven to bake.

These instructions should be used in place of steps 12–15, above. To cook the bagels completely by steaming, place them in a steamer basket or combi oven. Steam for 15–18 min.

