

Dough

9g SAF instant dry yeast
480g bread flour
12g kosher salt
14g (1 TBSP) barley malt syrup
303g water, lukewarm

To Boil

1814g water
15g sugar
28g barley malt syrup
paper towels for draining

Dough

Combine ingredients, and knead vigorously, **10m** in mixer.
Place dough in greased bowl, cover and rise. **1-1.5h**

Shape

Grease 2 baking sheets and transfer dough.
Divide into 8-12 pieces.
Cup a piece beneath palm. Quick, circular motions to make tight ball with tiny seam on bottom.

Let rest **30m**.

Preheat oven **425°F**. Prep pot to boil.

Poke hole in each with damp thumb, and stretch to ring.

Place on greased pan, covered. Fridge **24-36h**.

Boil

4 at a time, boil bagels. **2m, flip, 1m**.

Drain on paper towels **2-3s**, then transfer to a sheet.

Bake: 20-25m, flip at **15m**, till blistered and golden brown.

Cool at least **15min** on a rack

- Note:** in a pinch: brown sugar instead of syrup.
- For Tang:** use 100g sourdough starter & 255g water instead.
- To Top:** brush just-pre-bake with glaze of 1 egg white & 1TBSP water, and sprinkle seeds.