



Mini Bagels

1 Mix flour and salt in a large bowl and make a little depression in the middle. Then pour water and olive oil into the depression and sprinkle dry yeast on top. Cover bowl with a kitchen towel and allow to rest for about 5-10 minutes.

2 Either use your kitchen machine or knead by hand until the dough becomes smooth, shiny and elastic. Add some more flour if it feels too sticky. Again, let the covered bowl rest at a warm place for about 60-90 minutes (size of dough should have doubled by then).

3 Preheat oven to 200°C (392°F). Punch down the dough, and shape about 16 to 20 equally sized little balls. Now comes the fun part: You can either use your index finger (poke it in flour first) or the handle of a wooden spoon to create a hole in the middle and try to give each bagel a nice look. Be sure to make the holes a notch larger than you'd think is necessary, they tend to quickly close up as the bagels rise and bake.

4 Heat up a pot of saltwater and bring to a boil, reduce heat and let simmer. Send bagels into the hot water for about a minute (they'll float on top) and remove with a skimmer. Imagine wrinkled fingers after a long hot bath - yep, that's what they look like now.

5 Sprinkle with sesame, poppy seeds or other seeds/ spices of your choice and bake in the oven for about 10 to 15 minutes or until golden brown. Once cooled down a bit you can serve right then and there, but they also taste phenomenal the next morning, straight from the toaster with cream cheese and jam. Home-made jam of course :) Throughout last year, my family went a little overboard preserving jams and jellies (and other) - this is what we got just this Christmas... Sour cherries and blood orange are my new favorites - so far.



Mini Bagels

Recipe source: Fingerfood (Eric Treuille & Victoria Blashford- Snell), p. 121, adapted

Prep time: 30min., rising time: ~90min., baking: 10-15min.

Ingredients (yields 16-20 mini bagels):

- * 250g white flour (I used type 405)
- * 1 tsp salt
- * 165ml lukewarm water
- * 1 tsp olive oil
- * 1 tsp dry yeast
- * poppy seeds, sesame seeds etc.