Bread & baking / United States

New York Bagel

A New York bagel has a thin, crinkled crust from the boiling bath — slightly glossy and tender on the outside — giving way to a chewy, dense interior with a barely sweet, malty depth. Toasted, the cut face caramelizes into a crisp, nutty surface that is incomparable for holding cream cheese.

Time 840 min **Servings** 4

What you'll need.

- ☐ 100 % High-gluten flour (14% protein)
- ☐ 55 % Cold water
- ☐ 1 % Instant yeast
- ☐ 1.5 % Barley malt syrup (dough)
- ☐ 2 % Fine sea salt
- ☐ 15 g per liter water Barley malt syrup (boiling bath)
- ☐ 5 g per bagel Everything seasoning / sesame / poppy seeds

Let's make it.

01 Combine all dough ingredients in a stand mixer with a dough hook. Mix on low 2 minutes to bring together, then medium for 10 minutes. Bagel dough is intentionally stiff at 55% hydration — stiffer than almost any other bread. The low hydration is what creates the characteristic dense, chewy crumb. Add water only 1 teaspoon at a time if the dough is cracking and won't come together.

02 Divide into 8 pieces (~110 g each). To shape: roll each piece into a smooth ball, then poke a floured finger through the center. Stretch the ring out to 3–4 cm diameter in the center — it will shrink back. Alternatively, roll into a 25 cm rope and join the ends around your hand, rolling the seam to seal. Place on oiled parchment. Cover and refrigerate 8–12 hours — cold retarding develops flavor and firms the bagels for boiling.

03 Bring a large wide pot of water to a rolling boil. Add barley malt syrup. Boil bagels 2 bagels at a time: 30 seconds per side for a thin, soft crust; 60 seconds per side for a thicker, chewier crust (New York style). The bagels will float to the surface almost immediately from the oven spring — that is correct. Remove with a slotted spoon, drain briefly, then roll in toppings or leave plain. Place on a wire rack set over a baking tray.

04 Preheat oven to 240 C (465 F) with a baking stone or heavy baking sheet inside. Bake the boiled, topped bagels directly on the hot surface for 18–22 minutes, rotating once at the 10-minute mark, until the surface is a deep, even golden-brown and the crust feels firm when tapped.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / bagel