

**Recipe- Jain Chole Bhature**

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**Recipe- Methi/ Fenugreek  
Leaves Paratha**

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**Recipe- Gobhi/ Cauliflower  
Paratha**

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**Recipe- Olive Bread**

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**Recipe- Assorted Bagel**

**Assorted Bagel Bread Basket**



## Ingredients

### Bagel Bread Dough

All Purpose Flour (Maida) 250 Gm

Dry instant yeast 5 gm

Sugar 0.5 tablespoon

Water 150 ml

Salt 0.5 tsp

Oil/ Unsalted Butter 50 ml

### Bagel

Sugar 1 tbsp

Roasted Oregano 2 tbsp (For Dusting)

Roasted Zaatar 2 tbsp (For Dusting)

Chopped Olives 1 tbsp (For Dusting)

Sesame Seeds 2 tbsp (For Dusting)

Chocolate Chips 1 tbsp (For Dusting)

Olive oil 7 tsp

## Method

### Bagel Bread Dough

- In a big deep bowl take 50 ml warm water.
- Add sugar and yeast, mix slowly, cover the bowl and leave for 10 mins.
- Meanwhile sift maida into another bowl.
- Check after 10 minutes the yeast will raise and bubbles should form.
- Now add 100 ml warm water, 50 ml oil or melted unsalted butter to that and mix well.
- Now add salt and half of maida.
- Now mix well and keep adding small amounts of maida (you may not have to use it all) to make soft and nonsticky dough.
- Then knead for further 10 minutes until the dough is smooth and elastic.
- Shape the dough like a ball and put in a greased big bowl (Fig 1).
- Cover loosely with a cling film making sure no air can go inside (Fig 2).
- Leave in a warm place or inside microwave (of course

in a switch off mode) for around 1-2 hours.

- By then it should become double or triple in size (Fig 3).
- Take the dough out and punch it a few times.



## Bagel

- Now make 7 balls out of the dough and arrange on a grill (Fig 4).
- Cover with a cling film and leave for 10 minutes.
- Meanwhile take a big pan and fill 3/4 with water.
- Add 1 tbsp sugar and let the water boils.
- Now pick one ball and make a hole in the center with your index finger.
- Move your finger a little bit to make the hole wider (Fig 5).



- Dip this ball in to the boiling water (Fig 6).
- Now pick another ball and do the same.
- Do not dip more than 3 balls at a time inside the boiling water as they will double or triple in size (Fig 7).
- Turn each bagel ball after 2-3 minutes or when it looks cooked one side.
- Boil other side as well for 1-2 minutes. (Do not over boil as it may break)
- Gently remove from water and place over a grill.
- Do the same way with all bagel balls and arrange over a grill so that all excess water leaves the balls.



- Now preheat the oven at 200°C.
- Dust all bagels with different toppings. Like Oregano, Zaatar, Chopped Olives, Sesame seeds or Chocolate Chips (Fig 8).
- Pour 1 tsp of olive oil over all bagels except chocolate one.
- Bake in a preheated oven at 200°C for 20-30 minutes keep checking if the upper crust is not still brown bake them for further 5-10 minutes at 180°C.

- When done take them out from the oven and let them cool to handle.