

SALMON CHARCOAL BAGEL



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 Ng Wai Kit. Sabri Norizan

Located in the heart of Kuala Lumpur's Golden Triangle Dorsett Regency is a stone's throw away from Malaysia's finest shopping malls, eateries, tourist and entertainment spots. Don't forget to indulge in some afternoon tea at the Checkers Café. Represented by Sabri Norizan & Ng Wai Kit.



- Sub Category Name
Combo
Appetisers
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

SALMON CHARCOAL BAGEL Charcoal Bagel

- 250g bread flour
- 250g cake flour
- 50g sugar
- 50g egg
- 15g yeast
- 6.6g format
- 10g salt
- 300ml milk
- 2.5g charcoal powder
- 50g sesame seeds, black and white

- 6 slices smoked salmon
- 10g fresh mesclun salad
- 5g mayonnaise
- 1 gherkin
- 1 onion, cut into rings

Methods and Directions

SALMON CHARCOAL BAGEL

Charcoal Bagel

- Place all ingredients in a mixing bowl except the sesame seeds.
- Beat until it forms a dough.
- Shape as desired.
- Rest the dough for 20 minutes.
- Bake in the oven for 10 minutes at the temperature of 200°C