



Bread Machine & Baking Videos with Ellen Hoffman

Bialys by Ellen Hoffman

1

Make in a 2-pound capacity bread machine on Dough course. (This is the same dough I use for bagels.)

- 300 grams water
- 488 grams high gluten flour (You can use bread flour but the result will be less chewy.)
- 24 grams sugar
- 5 grams salt
- 3 grams instant yeast
- One onion, chopped finely
- Pinch of salt
- Butter or neutral oil
- Poppy seeds to taste

Make onion mixture while dough is in bread machine. Let onion mixture cool completely.

Onion mixture for filling:

1. 1 brown or yellow onion, minced, sautéed in butter. Add a pinch of kosher salt (or to taste) and mix in some poppy seeds.
2. Put ingredients into bread pan. Use dough cycle.
3. Divide dough into 10 equal balls. and let rest 10 minutes covered with a towel.
4. Flatten each ball, patting to 4-5 inches in diameter. Put on parchment covered cookie sheet.
5. Cover with a towel and rest
6. for 30 minutes.
7. Make an indentation in each bialy, pressing from center outward.
8. Place approximately one heaping tablespoon of the onion mixture in the indentation. Dust with flour if desired. Cover with plastic wrap for 15 minutes.
9. Preheat oven to 425.
10. Bake 10-15 minutes until golden brown and internal temp reaches 190-200 degrees.