



The 5 Ingredient Collection

SAM'S NYC BAGELS

#myshangrila

Recipe by Sam McDiarmid, Assistant Vice President, Luxury Sales

INGREDIENTS

Serves 4

Unbleached all purpose flour	1 cup (50z)
Baking powder	2 btsp
Kosher salt, use less if using table salt	1/4 tbsps
Greek yogurt non-fat	1 cup
Egg white, beaten	1

Optional toppings: everything bagel seasoning, sesame seeds, poppy seeds, dried garlic flakes, dried onion flakes

RECIPE

1 Preheat oven to 375F (approximately 190C) and place parchment paper on a baking sheet if using parchment paper, spray with oil to avoid sticking.

2 In a medium bowl combine the flour, baking powder and salt- whisk well. Add the yogurt and mix with a fork or spatula until well combined. It will look like small crumbles.

3 Lightly dust flour on a work surface and remove dough from the bowl, knead the dough a few times until dough is tacky, but not sticky, about 15 times (it should not leave dough on your hand when you pull away).

4 Divide into 4 equal balls. Roll each ball into 1/4 inch thick (approximately 2cms) ropes and join the ends to form bagels.

5 Top with egg wash and sprinkle both sides with seasoning of your choice. Bake on the top rack of the oven for 30 minutes.

6 Let cool for 10 minutes before cutting and enjoy!