



Puzzle Hunt Checkpoint: 6

Don't forget sending your Tracking SMS: *PZ teamname VSAU* to +49 162 6050 921

Help location: inside a phone booth, Scheidter Str. X In der Wagenlück (Dudweiler)

How to Make Homemade Bagels

Key Ingredients:

22 dag	Flour
12 dag	Honey
9 dag	Yeast
13 dag	Normal sugar
16 dag	Raw sugar
15 cl	Oil
18 dag	Butter
1 dag	Salt
5 cl	Tepid water
19 cl	Hot water
21 dag	Cornmeal
20 dag	Poppy seeds
23 dag	Pine tree garden seeds
4 dag	Sesame seeds

Instructions:

The way to succeed in making tasty bagels is to follow the instructions carefully and be sure that you always use ingredients in the given order!

Put all the flour, yeast, and a little bit of honey into a bowl. The honey gives a special taste to the bagels. Then add a little bit of salt and tepid water into the bowl and knead for a while. Add cornmeal and butter and continue kneading until the mixture becomes a smooth, elastic dough. Let it prove at room temperature.

Divide the dough evenly into six portions and gently roll each portion into a soft ball using the palm of your hand. Use your thumbs to create a hole in the centre. Repeat the same process with the rest of the balls. Let them prove for some time again.

While the bagels are nicely proving, put a saucepan onto medium to high heat. In the classic recipe, this is done without pouring any oil into the pan. However, this recipe wouldn't work without it. Add raw sugar and a little bit of salt and let it melt. Once melted, throw in some salt again and normal sugar and allow it to caramelize into a sticky syrup. Then, add hot water and bring this sweetened pan of caramel water to a boil. Place each bagel individually into the boiling caramel water and let them boil on each side for a short time.

Take half of the poppy seeds and mix them with salt. Then blend a few sesame seeds with the rest of the poppy seeds. Take pine tree garden seeds and mix them with the rest of the salt. Finally, melt the honey and throw the remaining sesame seeds into it. Now you have different mixtures into which you can dip the bagels. So take each bagel and joyfully dip one surface into the prepared mixtures, pressing very gently so that the mixture sticks. Place the bagels in the oven and bake until golden brown. Allow them to cool down for at least half an hour before serving.