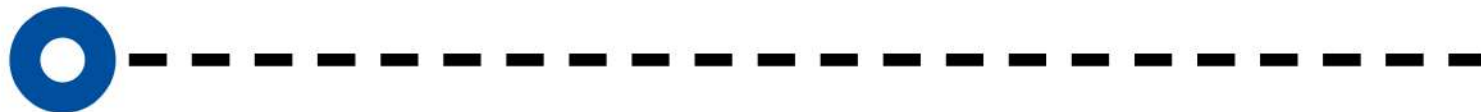


Recipe by
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Bialys, rolls with poppy seeds and onions



Ingredients (for 19 pc)

Dough:

high-gluten flour – 1 kg

water 580 g

salt 20 g

fresh yeast 16 g

Onion stuffing:

2 onion – peeled and finely chopped

20 g breadcrumbs

20 g ground black poppyseeds



Preparation

Mix the chopped onions with breadcrumbs and leave in a closed container in the fridge for a few hours or overnight.

Mix all the dough ingredients.

If using a planetary mixer, stir for 3-4 minutes on low speed, then at second speed for 5-6 minutes. If hand-kneading, knead for about 20 minutes. The final dough temperature should be 24-25 degrees C.

Leave the dough at 25 degrees C for two hours in a closed container.

The dough should ferment until it doubles the volume.

Divide the dough into 85 g portions, make them round and place on sheets dusted with semolina. Cover with a cloth and cling film.

Podzielić ciasto na porcje o wadze 85 g, zaokrąglić porcje ciasta i układać na posypanych mąką semolina blachach.

Przykryć ściereczką oraz folią spożywczą.



Leave at 25 degrees C for about 1.5 hours. Place the balls on a pastry board heavily dusted with flour and shape them into a small “Neapolitan pizzas”, spreading the dough outwards and leaving a large space in the centre. The bialys should have a thin-bottomed dimple. Place them on a baking tray lined with paper. Put the onions and breadcrumbs in the centre. Sprinkle with poppy seeds. Bake with the static function at 250 °C for approx. 12–15 minutes.

