Huitlacoche Bagel

INGREDIENTS | WEIGHT | VOLUME
---|---|---
Vegetable oil | 15 g | 1 Tbsp + 2 tsp
Sweet onion, small dice | 65 g | ½ cup
Huitlacoche | 215 g | 2 cups
Water | 110 g | ½ cup
For the Topping
Millet, optional | as needed

1 Heat the oil in a small pot; add the onion, and sweat over medium-high heat until translucent.
2 Add the huitlacoche, and cook over low heat for 10–12 min. The corn will give off some moisture; it is ready to be pureed when most of the liquid has evaporated and the bottom of the pot is dry.
3 Transfer to a blender, and add the water; puree until smooth.
4 Transfer to a bowl, and chill over an ice bath until cool to stop it from cooking any further. If not using right away refrigerate for up to 5 d, or freeze for up 2 mo. Bring to room temperature, and weigh out 365 g (or measure 1¾ cups). Mix the puree into the dough.

Huitlacoche is a black fungus that grows on certain types of corn; it is perfectly safe (and delicious) to eat. For places to purchase huitlacoche, see Resources, pages XXXVIII–XLIII.

Fig Bagel

INGREDIENTS | WEIGHT | VOLUME
---|---|---
Fig puree* | 365 g | 1¾ cups
For the Topping
Walnuts, coarsely chopped | as needed

*Use frozen and then thawed puree from Boiron or a similar brand (for Resources, see pages XXXVIII–XLIII). Thaw before using.
You can also puree fresh figs if you choose to. Make sure to stem the figs beforehand.

To ensure the walnuts stick to the bagels, see Starch Slurry Coating, page 185.

Blueberry Pie Bagel

INGREDIENTS | WEIGHT | VOLUME
---|---|---
Canned blueberry pie filling* | 365 g | 1¾ cups
For the Topping
Sliced almonds | as needed

*You can also use fresh blueberries.

To ensure the almonds stick to the bagels, see Starch Slurry Coating, page 185.

1 Puree pie filling in a blender until completely smooth. Mix into the dough.

Coconut Bagel

INGREDIENTS | WEIGHT | VOLUME
---|---|---
Coconut milk, unsweetened | 365 g | 1¼ cups
For the Topping
Coconut flakes | as needed

To ensure the coconut flakes stick to the bagels, see Starch Slurry Coating, page 185.