

The Story of our New York Bagel

When you're thinking of the perfect bagel, not the supermarket kind or the one sitting in a display case in a chain coffee shop, it is NOT anything close to what we have to offer you here right now. Featuring authentic, chef's secret New York style bagel, the only bagel you can call authentic.

Knowing the secret that is all the way across the nation is something that is now going to be able to forever change your taste buds. With our bagels, comes the mischievous, hand formed, boiled, and then baked until golden brown, lightly crispy, CHEWY, SWEET, and most of all absolutely delicious. This is not a machine kitchen; our chef's hands are your machine!

With every step and ingredient having to be simply perfect every time, there is no room for error when it comes to perfection. It all starts with the rolling. After the dough is just brought together, it is an automatic 5-6 minutes of kneading with our hands (the funnest part). The next step is we let the dough rise just a bit, let all that yeast work up. After that we get right into the portioning of the dough. We have chosen to settle on a nice 4-ounce dough, it makes the perfect size bagel. You follow that with the hand forming into the bagel shape and into a refrigerator overnight to firm up and hold the shape.

Now, the most important part, boiling the water. We choose to add a sweeter water to boil in, with brown sugar and malt liquid as it allows for that extra chewy outside from the sugar molecules. The reason for this procedure is to get that chewy outside down from the boil while locking in the liquid and flavor. This is the step that makes a bagel a bagel. Without it, you will get a texture more like bread. Sorry but our chef will not share the perfect timing for that! But when they get pulled out of that oven, you see the color, the shape, the difference in smell, texture, you already know you are about to get your hands on something you've never had before. Sit back, grab a coffee, grab a fresh house made schmear, call over your grandkids, and enjoy the rich, chewy, sweetness of our new and most delicious style of bagel ever offered, New York Bagels by The Red Tea Room from us to you. Cheers!