Asiago Bagels

1 and 1/2 cups warm water

2 and 3/4 teaspoons instant dry yeast

4 cups bread flour

1 Tablespoon + 1/4 cup barley malt syrup

2 teaspoons salt

1/2 cup asiago cheese, shredded

1 egg white beaten

1 Tablespoon water

Combine water and yeast in bowl of stand mixer.  Let stand 10 minutes.

Add flour, 1 T. malt syrup, cheese and salt and beat on low for 2 minutes.

Knead dough 4-5 minutes.

Place dough to a greased bowl and let rise 1-2 hours.

Divide dough into 8 equal pieces.

Form each piece into ball.  Use thumb or finger to make a hole in center of each.

Place on silpat lined baking sheets.  Cover with a towel and let rest.

Fill a large pot with water.  Add 1/4 c. malt syrup and bring to a boil.

Drop 2 bagels at a time into water and cook 1 minute on each side.

Beat together egg white and water.  Brush sides and top of each bagel.

Bake bagels 20 minutes at 425.  Allow to cool 20 minutes on baking sheet then transfer to wire rack to cool completely.