



Shakshuka Bialy

This bialy takes influence from the North African dish Shakshuka. It is typically eggs poached in a spiced, tomato-based sauce. We have transformed this dish into a bialy, bagel's cousin, by incorporating Bell's Roasted Tomato and Egg Replacer flavors into the bread, as well as adding spices and an egg on top.

Featuring Bell Flavors:

- **TOMATO, OVEN ROASTED TYPE FLAVOR OS, NATURAL, 142.36254**
- **BELLTECH - EGG REPLACER TYPE FLAVOR, NATURAL, 55.55275**



SHAKSHUKA BIALY

SWE24124.015

Version: 2

Description: This bialy takes influence from the North African dish Shakshuka. Shakshuka is typically eggs poached in a spiced, tomato-based sauce. We've transformed this dish into a bialy, bagel's cousin, by incorporating Bell's Roasted Tomato and Egg Replacer flavors into the bread, as well as adding spices and an egg on top.

Allergens: Eggs, Wheat

Formula	%
FLOUR, BREAD	56.375
WATER	36.277
SALT	1.409
MALT POWDER, NON DIASTATIC	1.409
YEAST, INSTANT, SAF-INSTANT GOLD, LESAFFRE CO.	0.940
TOMATO, OVEN ROASTED TYPE FLAVOR OS, NATURAL, 142.36254	0.800
TOMATO, POWDER, ORGANIC, #OV27X, WOODLAND FOODS	0.493
PAPRIKA	0.352
CUMIN, GROUND	0.352
ONION, POWDER	0.352
GARLIC, POWDER	0.352
EGG REPLACER TYPE FLAVOR, NATURAL, 55.55275	0.300
SUMAC, GROUND	0.235
PARSLEY, FREEZE DRIED	0.117
GREEN ONION POWDER, 60 AD, BC FOODS	0.117
OTERRA BC 2000RS-WSP	0.059
COLOR, FRUITMAX RED 112 WSP, #719535, OTERRA	0.059
Total	100.000

Procedure

1. Mix all ingredients on medium with dough hook attachment, until a dense springy dough is formed, about twelve minutes.
2. Proof until dough has doubled in size, between 1 and 1.5 hours.
3. Portion and roll in 60 g balls
4. Proof until doubled in size, about 45 minutes.
5. Use finger to poke hole in the middle and stretch to bagel shape.
6. Dissolve 10g of diastatic malt powder and 10g of sugar into 2000g water and bring to a boil.
7. Boil bagels for 1.5 minutes, flip then boil 1 more minute.
8. Bake at 425F until golden brown, about 15-18 minutes.
9. While bagels are still hot brush with melted shortening and sprinkle with smoked salt.



Taiwanese Bah-Oan (Ba Wan)

Bah-oan (pronounced Ba Wan) is a traditional Taiwanese street food originating from a disaster relief effort in 1898 using locally abundant resources that have evolved into a national treasure. The starchy wrapping is made from sweet potato flour, with a marinated pork and bamboo shoot filling, topped with a sweet and spicy sauce garnished with fresh cilantro.

Featuring Bell Flavors:

- **PORK FLAVOR (ROASTED), 220.57759**
- **BROADBEAN, SICHUAN PASTE FLAVOR (DOUBANJIANG) OS, Natural, 46.44289**

Vegetarian Version

- **SICHUAN 5-SPICE TYPE FLAVOR POWDER, NATURAL, 118.32268**

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



TAIWANESE BAH-OÂN (BA WAN)

SAV10625.006

Version: 1

Formula	%
TAIWANESE SWEET POTATO FLOUR (???)	13.018
POTATO STARCH (???)	11.834
CORN STARCH	1.183
WATER, COLD	71.006
MARINATED DICED PORK (FOR TAIWANESE BA WAN), SAV10725.001	1.775
SWEET AND SPICY BAH-OÂN SAUCE, SAV10625.005	1.183
Total	100.000

Procedure

MARINATED DICED PORK (FOR TAIWANESE BA WAN), SAV10725.001

Formula	%
PORK TENDERLOIN	53.510
WHITE PEPPER	0.107
BLACK PEPPER, GROUND	0.092
CHINESE 5 SPICE, GROUND	0.107
TAIWANESE BLACK VINEGAR (????)	1.426
TAIWANESE RICE WINE (COOKING)	2.202
TAIWANESE SOY SAUCE	1.987
SOY SAUCE PASTE	2.514
PORK FLAVOR (ROASTED), 220.57759	1.014
GARLIC, MINCED	3.172
SUGAR, TURBINADO	2.828
SALT, FINE, FLAKE	0.764
GINGER	0.984
OIL, SESAME	1.468
CRISPY SHALLOTS	3.058
POTATO STARCH (???)	1.605
BAMBOO SHOOTS, DICED	22.933
SALT, KOSHER	0.229

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TAIWANESE BAH-OÂN (BA WAN)

SAV10625.006

Version: 1

Total 100.000

Procedure

Dice pork tenderloin
In a large mixing bowl, mix with rest of ingredients (above).
Let marinate in fridge overnight
Next day, dice bamboo shoots and add them and rest of ingredients to marinated meat and mix by hand. add salt last.
Set aside in preparation for wrapping

SWEET AND SPICY BAH-OÂN SAUCE, SAV10625.005

Formula

	%
DOUBANJIANG (???) PASTE	7.150
KETCHUP	13.279
SOY SAUCE PASTE	3.167
SUGAR, TURBINADO	11.440
SALT	0.409
WATER	61.288
CORN STARCH	3.167
BROADBEAN, SICHUAN PASTE FLAVOR (DOUBANJIANG) OS, NATURAL, 46.44289	0.100
Total	100.000

Procedure

Heat Doubanjiang, ketchup, sugar turbinado and salt in 100 g of water while mixing thoroughly slowly. In a separate container, mix the rest of the water and the potato starch.
Once sauce comes to a boil, turn heat to low and mix in potato starch water with a whisk until even. bring heat up slowly a bit until sauce slightly thickens while mixing.
Remove from heat and let cool.
Refrigerate or freeze for longer storage.



TAIWANESE BAH-OÂN VEGETARIAN (BA WAN)

SAV12025.003

Version: 1

Formula	%
TAIWANESE SWEET POTATO FLOUR (???)	13.018
POTATO STARCH (???)	11.834
CORN STARCH	1.183
WATER, COLD	71.006
VEGETARIAN FILLING, SAV12025.012	1.775
SWEET AND SPICY BAH-OÂN SAUCE, SAV10625.005	1.183
Total	100.000

Procedure

VEGETARIAN FILLING, SAV12025.012

Formula	%
AGED TOFU (?? TYPE) , TAIWANESE 5 SPICE FLAVORED	69.234
WHITE PEPPER	0.061
BLACK PEPPER, GROUND	0.049
CHINESE 5 SPICE, GROUND	0.037
SUGAR, TURBINADO	2.202
TAIWANESE RICE WINE (COOKING)	1.223
TAIWANESE SOY SAUCE	1.590
TAIWANESE BLACK VINEGAR (????)	1.101
BAMBOO SHOOTS, DICED	18.348
GARLIC MINCED	1.835
OIL, SESAME	0.979
CRISPY SHALLOTS	1.835
POTATO STARCH (???)	1.223
SICHUAN 5-SPICE TYPE FLAVOR POWDER, NATURAL, 118.32268	0.100
SALT	0.183
Total	100.000

Procedure

Mix dry ingredients above, then add liquid. mix well.
 Add aged tofu and diced bamboo shoots and hand mix.
 Add minced garlic, sesame oil and crispy shallots and hand mix.

In a separate container, mix potato starch, 118.32268, and salt. then add into above ingredients and hand mix thoroughly
 Set aside.

This is a draft directional formulation and/or nutritional fact chart or ingredient statement which may not contain all listed ingredients and is not intended for use in the sale of the end finished product. Bell's lab tests flavors in applications to understand flavor performance. To make selection of the flavor easier for our customer, we present our flavors in the application of choice. Since the exact conditions under which our application information and products may be used are beyond our control, and flavor recommendations are made without warranty or guarantee, producers should perform their own test to determine suitability for their purposes. Bell shall not be liable for the production of the finished end product, the finished end product label or for any commercialization of the listed formulas.



TAIWANESE BAH-OÂN VEGETARIAN (BA WAN)

SAV12025.003

Version: 1

SWEET AND SPICY BAH-OÂN SAUCE, SAV10625.005

Formula	%
DOUBANJIANG (???) PASTE	7.150
KETCHUP	13.279
SOY SAUCE PASTE	3.167
SUGAR, TURBINADO	11.440
SALT	0.409
WATER	61.288
CORN STARCH	3.167
BROADBEAN, SICHUAN PASTE FLAVOR (DOUBANJIANG) OS, NATURAL, 46.44289	0.100
Total	100.000

Procedure

Heat Doubanjiang, ketchup, sugar turbinado and salt in 100 g of water while mixing thoroughly slowly. In a separate container, mix the rest of the water and the potato starch.
 Once sauce comes to a boil, turn heat to low and mix in potato starch water with a whisk until even. bring heat up slowly a bit until sauce slightly thickens while mixing.
 Remove from heat and let cool.
 Refrigerate or freeze for longer storage.

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SWEET AND SPICY BAH-OÂN SAUCE

SAV10625.005

Version: 1

Formula	%
DOUBANJIANG (???) PASTE	7.150
KETCHUP	13.279
SOY SAUCE PASTE	3.167
SUGAR, TURBINADO	11.440
SALT	0.409
WATER	61.288
CORN STARCH	3.167
BROADBEAN, SICHUAN PASTE FLAVOR (DOUBANJIANG) OS, NATURAL, 46.44289	0.100
Total	100.000

Procedure



Pistachio Martini w/ Pandan Calamansi Coconut Whipped Cream

This delectable dessert drink combines the sweet, nutty richness of the pistachio with the unique sourness of the calamansi. From Persia to the Philippines, these two unsuspecting flavors offer us a pleasant sensation.

Featuring Bell Flavors:

- **PISTACHIO TYPE FLAVOR, NATURAL, 117.C1680**
- **PANDAN TYPE FLAVOR, NATURAL & ARTIFICIAL (<0.1% TP), 65.61282**
- **CALAMANSI TYPE FLAVOR, NATURAL (FN-19451), 101.84592**

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



PISTACHIO MARTINI (12.5% ABV)

BV11525.013

Version: 1

Formula

AMOUNT

CREAM LIQUEUR 121-8330, 17% ABV (GALLOWAY)	73.530 ml
PISTACHIO TYPE FLAVOR, NATURAL, 117.C1680	0.775 g
SALT	0.100 g
YELLOW #5 (1% W/W SOLUTION)	0.140 g
BLUE #1 (0.1% W/W SOLUTION)	0.180 g

Procedure

Q.S. to 100.00 ml with Water



PANDAN CALAMANSI COCONUT WHIPPED CREAM

BV11225.003

Version: 1

Formula	AMOUNT
COCONUT CREAM, 24% FAT STABILIZED, ASEPTIC, ITI TROPICALS	78.350 g
SUGAR	19.500 g
SALT	0.200 g
DIPOTASSIUM PHOSPHATE	0.500 g
GUAR GUM	0.100 g
LOCUST BEAN GUM	0.150 g
PANDAN TYPE FLAVOR, NATURAL & ARTIFICIAL (<0.1% TP), 65.61282	0.300 g
CALAMANSI TYPE FLAVOR, NATURAL (FN-19451), 101.84592	0.300 g
PLANT PROTEIN POWDER (PEA & RICE BLEND) 85% PROTEIN	0.500 g
CITRIC ACID	0.100 g

Procedure

- 1.) Dry Blend 1: Gums + 1/2 Sugar + Citric
- 2.) Dry Blend 2: Protein + 1/2 Sugar + Salt + DKP
- 3.) Weigh Coconut Cream on scale (not directly into the bowl)
- 4.) Add Dry Blend 1
- 4.) Settings: 90C, 10 minutes, Pulse Speed 3-5
- 5.) As the Dry Blend 1 is spinning, add the Coconut Cream, let mix 5 minutes
- 6.) Add Dry Blend 2
- 7.) Decrease Speed to 2-3, mix for another 2 minutes
- 8.) Add Flavor
- 9.) After timer goes off, cool promptly in an ice bath, agitate every minute
- 10.) Refrigerate overnight
- 11.) Add to a nitro canister, charge, invert, and create whipped foam topping

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