

MasterFoodsTM

PROFESSIONAL

New Yorker Everything Bagel
RECIPE

New Yorker Everything Bagel



<?xml version="1.0"?>

TIME

10 MINS

INGREDIENTS

6 items

MAKES

4 servings

Upgrade your lunchtime offering with New York inspired bagel. Chewy textures, savoury meats and cheeses, punctuated by zingy, tangy gherkin spread. The perfect dish to batch ahead of time for functions or a busy service.

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INGREDIENTS

- 4 Everything Seeded Bagels, sliced in half
- Handful of fresh Rocket
- 4 slices of Chargrilled Capsicum
- 4 slices of Swiss Cheese
- 8 slices of Salami
- 4 tbs. MasterFoods™ Professional Gherkin Spread

PRODUCTS USED



MasterFoods Professional Gluten Free Gherkin Relish 2.7 kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1.
Toast the bagels sliced side up until golden.
2. 2.
Add salad leaves to the base, add cheese, then salami and roast capsicum.
3. 3.
On the bagel lid spread the gherkin spread all over, place on top and serve.

Tips:

1. 1
Add some MasterFoods™ Professional Hot English Mustard to your bagel for a bit of a kick.
2. 2
Substitute in any meat and cheese combination, such as slices of pastrami, smoked salmon, or gruyere cheese.
3. 3
Swap out the bagel for any gluten free bread of your choice.

More Recipes Like This



[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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