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**THE NATION'S
FAVOURITE
BAGEL
RECIPE BOOK**
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*Start
Spreading*







Dear bagel lovers,

We hope you enjoy our very first recipe book, packed full of the UK's favourite bagel recipes, as voted for by bagel fans up and down the country! The variety of topping suggestions from BBQ chicken, to blueberries and cream cheese - show that whenever, wherever, however, you can experience an authentic taste of New York.

Ban the breakfast blues and update your lunchtime classics with New York Bakery Co's range of tempting flavours. There's sure to be a tasty bagel for every member of the family to enjoy at any time of the day.

Love, NYB

start spreading the recipes!



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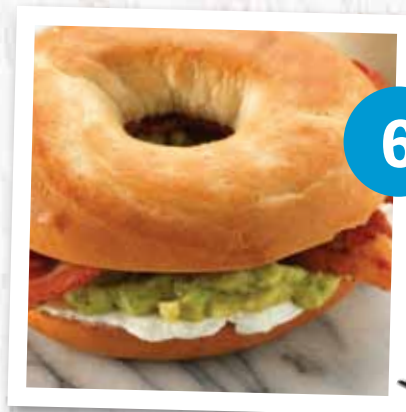
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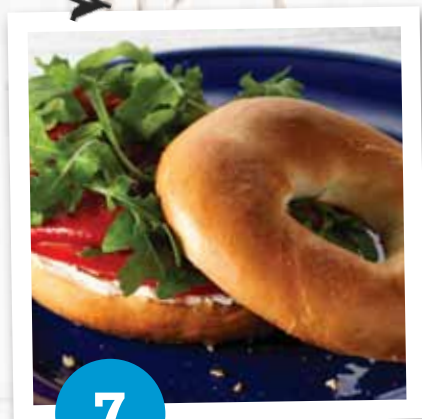
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ON CINNAMON & RAISIN

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-  New York Bakery Co Plain bagel
-  2 slices dry-cured ham
-  2 slices ready-to-eat sliced chorizo
-  1 egg
-  2 rashers streaky bacon

Wakey Wakey

created by **Leona Fisher**

Method

Slice and butter a **Plain bagel** adding a thin layer of **dry-cured ham** and **chorizo** to its base. Dish up on top of the **bagel**, adding two rashers of **grilled streaky bacon** and creamy scrambled egg.

TOP TIP:

For delicious scrambled eggs with a twist, try adding chopped herbs to the mix before cooking.





TOP TIP:

You could swap cream cheese for crème fraîche or natural yoghurt - the simple flavours will amplify the sweetness of the fruit and jam.

Fruity Breakfast

created by Alice Kirsanow

Ingredients



New York Bakery Co
Fruit & Oat bagel



2 tbsp cream cheese



1 tsp raspberry jam



1 small handful
of blueberries

Method

Toast a sweet **Fruit & Oat bagel** and spread a layer of **cream cheese** on both sides. Pour on a swirl of **raspberry jam** and sprinkle with **chopped blueberries**. Scrumptious!

Manhattan Start-Up!

created by *Maria Reilly*

Method

Start the day like a real New Yorker by toasting a *wholemeal bagel*, spreading with *mayo* and covering it with *grated Cheddar cheese*. Top with *cherry tomatoes*, thinly sliced *American gherkins* and a grind of *cracked black pepper*. Tuck in!

Ingredients

-  New York Bakery Co Wholemeal bagel
-  2 tsps mayonnaise
-  50g grated Cheddar cheese
-  5 cherry tomatoes
-  2 American gherkins
-  Cracked black pepper to serve

TOP TIP:

Can be a delicious packed lunch to enjoy on the go.





TOP TIP:

swap the bacon for fried mushrooms to create a tasty vegetarian breakfast bagel.

The Terminator

created by Lexi Davenport

Method

Fry an **egg** in a hot pan and place two rashers of **streaky bacon** under the grill until sizzling.

Toast a **Plain bagel** and generously add grated **Cheddar cheese**, slices of **tomato** and **fresh lettuce**. Top with the **fried egg** and **crispy bacon** for the ultimate diner breakfast.

Ingredients



New York Bakery Co
Plain bagel



1 egg



2 rashers
streaky bacon



50g grated
Cheddar cheese



1 tomato, sliced



2 large lettuce
leaves (iceberg
or cos)



TOP TIP:

For an authentic Mediterranean taste, drizzle pesto oil over the bagel filling.

Mediterranean Medley



created by Natalie Longford

Method

Spread delicious **aioli** over a toasted **Red Onion & Chive bagel**. Assemble this Mediterranean-inspired treat with slices of **beef tomato**, **rocket salad** and **mozzarella**. Add a sprinkle of **basil** before topping the bagel with slices of succulent **Parma ham**. Bueno!

5

Ingredients

-  New York Bakery Co Red Onion & Chive bagel
-  2 tsps aioli
-  1 slice beef tomato
-  1 small handful of rocket
-  75g mozzarella
-  5 – 6 leaves fresh basil (torn)
-  2 slices Parma ham





Avocado Delight

created by Lisa Woodhead

Method

Take one **Plain bagel** and cut it in half, lightly toast and smother the bottom half with **cream cheese**. Use a fork to crush half an **avocado**, layer generously on top of the base and top with three slices of **crispy streaky bacon**. Yummy!

Ingredients






-  New York Bakery Co Plain bagel
-  2 tbsp cream cheese
-  90g crushed avocado
-  3 rashers streaky bacon

TOP TIP:

Use spicy guacamole with a touch of chilli to add an additional bite to this lively lunch!



Ingredients

-  New York Bakery Co Plain bagel
-  1 tbsp cream cheese
-  25g red bell pepper
-  1 slice beef tomato
-  1 small handful of rocket

Rocket Man

created by Juliette Morrison

Method

For a simple and tasty lunch, generously spread *cream cheese* over a toasted *Plain bagel* and top with *red bell pepper* and a slice of *beef tomato*, finishing the dish with a handful of *peppery rocket* and the top half of the *bagel*. Elton's favourite!

TOP TIP:

For a more filling meal, add grilled chicken or turkey!






TOP TIP:

For an alternative omega-3 hit, swap the salmon for mackerel, tuna or sardines and replace rocket with spinach for a fuelling wholesome lunch.



Ingredients

-  New York Bakery Co Sesame bagel
-  2 slices smoked salmon
-  5 sun-dried tomatoes
-  95g avocado
-  2 tps mayonnaise
-  Rocket leaves, to garnish
-  Cracked black pepper to serve

Holey ↗ Guacamole

created by *Melanie Crumpton*

Method

Halve a *Sesame bagel* and spread a thin layer of *mayo* over the base. Place marinated *sun-dried tomatoes* and slivers of *ripe avocado* alternately in a circle around the bagel hole, and top with *smoked salmon*.

Season with *cracked black pepper* and fresh *rocket leaves*.



TOP TIP:

This combination works with all types of ham, why not swap smoked for honey cured or oven-roasted ham, for a tasty treat every time.






Wham Bam Thank You Ham!

created by Vicki MacDonald

Method

Slice a **Wholemeal bagel** and cover with a thin layer of sliced **Cheddar cheese** topped with chunky **tomato slices** and **smoked ham**. Add a drizzle of **American mustard** to complete this lunchtime classic.

Ingredients

-  New York Bakery Co Wholemeal bagel
-  50g Cheddar cheese, sliced thinly
-  1 tomato, sliced
-  2 slices smoked ham
-  1 tsp of American mustard

Tricolore Twist


created by Nicola Richards

Method

To create this tasty *bagel*, pile on *sliced* tomato, hearty *pastrami*, creamy *mozzarella* and lots of *fresh basil*. Buon Appetito!

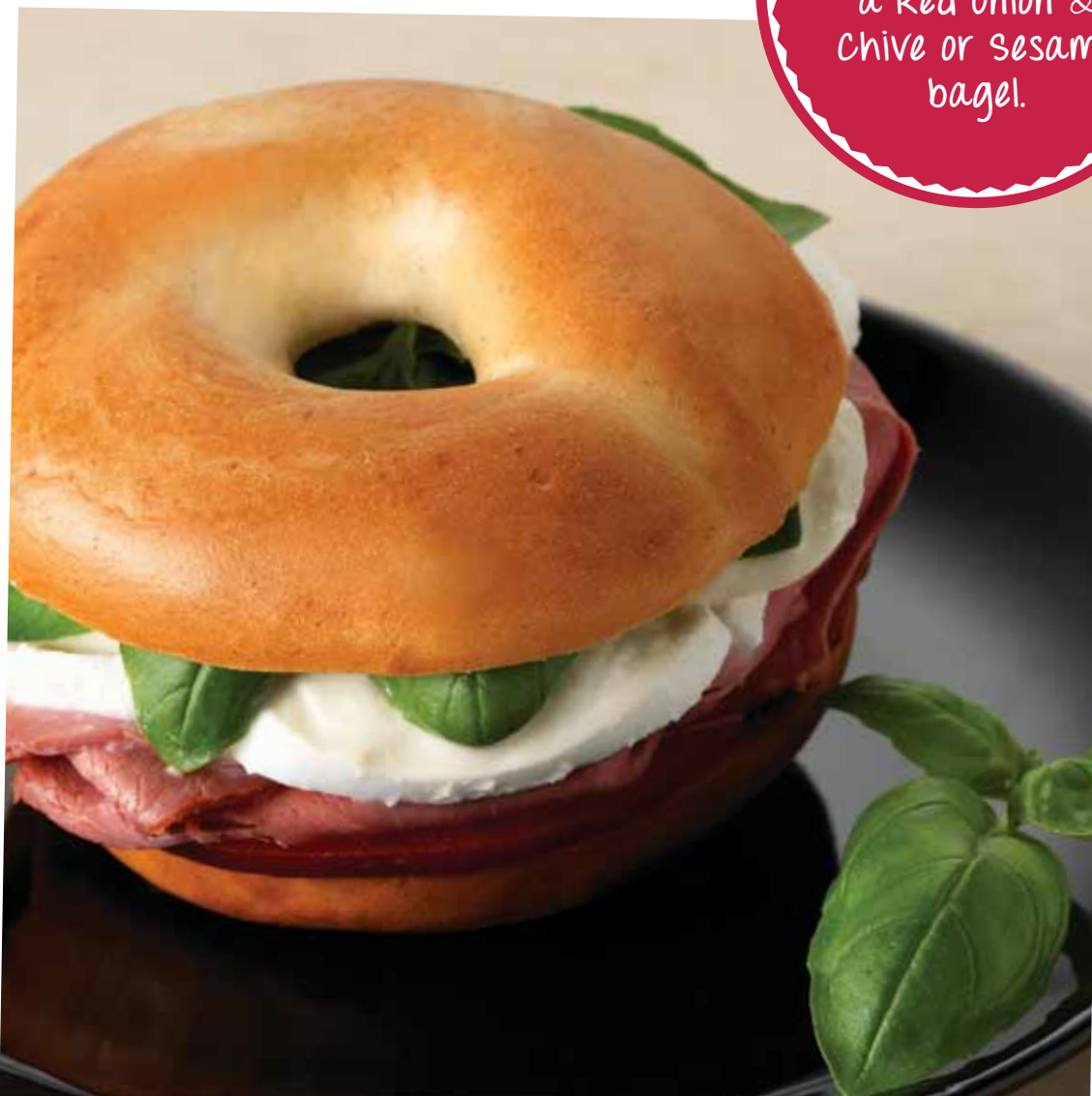


Ingredients

-  New York Bakery Co Plain bagel
-  1 tomato, sliced
-  2 slices pastrami
-  75g mozzarella
-  Plenty of fresh basil

TOP TIP:

For a twist use a Red Onion & Chive or Sesame bagel.











Peppery Chicken & Avocado

created by *Alison Wood*

Method

Stack a lightly toasted wholemeal bagel with lettuce and juicy beef tomato on a base of mayo. Squeeze on American mustard to taste before finishing with sliced ripe avocado, succulent roast chicken and cracked black pepper. Enjoy!

Ingredients

-  New York Bakery Co Wholemeal bagel
-  3 slices roast chicken (breast works well)
-  90g avocado
-  2 large lettuce leaves (iceberg or cos)
-  1 slice beef tomato
-  2 tsp mayonnaise
-  1 tsp American mustard
-  Cracked black pepper to serve

TOP TIP:

For a more adventurous taste, experiment with different spices on the chicken such as peri-peri or cajun.











TOP TIP:

For a healthier vegetarian option, why not switch the bacon for ribbons of grilled aubergine or courgette.

Ingredients

-  New York Bakery Co Sesame bagel
-  2 tsps onion chutney
-  75g mozzarella
-  2 rashers streaky bacon
-  95g avocado
-  Cracked black pepper to serve

Mega Munch

created by Lee Richmond

Method

Spread tangy onion chutney onto a toasted Sesame bagel and top with creamy mozzarella slices. Add a layer of crispy streaky bacon, chunky avocado and finish with cracked black pepper. Relish it!

TOP TIP:

Use nutty Emmental cheese instead of Cheddar to create a lip-smacking stringy cheese melt.





New York BBQ Meat Melt

created by Louise Simpson

Method

Toast a *Plain bagel*, sprinkle with *grated Cheddar cheese* and place under the grill until melted and bubbling. Place two rashers of cooked *streaky bacon* and *sliced chorizo* on top of the *cheese*. Top with a lightly *grilled chicken breast* generously drizzled with *spicy BBQ sauce* for a filling evening feast for all of the family. Eat up!

Ingredients

-  New York Bakery Co Plain bagel
-  1 small chicken breast
-  50g grated Cheddar cheese
-  2 rashers of streaky bacon
-  2 slices ready-to-eat sliced chorizo
-  2 tsps BBQ sauce

The Meataholic

created by Autumn Allen

Method

Lightly toast a halved *Sesame bagel*, spread a layer of *mayo*, add sliced *Cheddar cheese* and pop under the grill until melted and bubbling.

Load with *dry-cured ham*, two pieces of crisp *streaky bacon* and top with some thinly *sliced chorizo* for the ultimate meaty mouthful. Scrummy!

Ingredients






-  New York Bakery Co Sesame bagel
-  2 tsps mayonnaise
-  50g Cheddar cheese
-  1 slice dry-cured ham
-  2 rashers streaky bacon
-  2 slices ready-to-eat sliced chorizo

TOP TIP:

Replace the meat with roasted vegetables and grilled halloumi, for a lighter option.



Ingredients

-  New York Bakery Co Red Onion & Chive bagel
-  2 slices Pepper Jack cheese (buy ready-sliced for ease)
-  1 small chicken breast
-  2 tsps hot sauce
-  1 small handful of rocket

Pepper Jack Perfection

created by Julie McCarthy

Method

Start by layering squares of **Pepper Jack cheese** slices on to a tangy **Red Onion & Chive bagel**. Use a griddle pan to sear the **chicken**, ensuring it is cooked all the way through. Slice the **chicken** and layer onto the **bagel**, adding a splash of fiery **hot sauce** on the top.

Heat the **bagel** until the **cheese** starts to bubble, and then decorate with peppery **rocket**.

TOP TIP:

For an added kick use jalapeno peppers, for those who like it hot!





TOP TIP:

For an added zing, add fresh dill and a squeeze of lemon over your bagel.

Smokin' Salmon Supper

created by Keeley Atkinson

Ingredients



New York Bakery Co Wholemeal bagel



2 tbsp cream cheese



2 small vine tomatoes, sliced



3 slices of smoked salmon

Method

Slice a nutritious *wholemeal bagel* and cover both sides with a generous coating of *cream cheese* topped with a layer of *sweet vine tomatoes*. Add fresh *smoked salmon* in twists around the *bagel*. Smokin'!



TOP TIP:

For an alternative to Pastrami, why not try roast turkey for a classic deli sandwich.

5th Avenue Fill-Up

created by Simon Boyles

Method

Butter a toasted Red Onion & Chive bagel and smother American mustard over the base. Stack juicy sun-dried tomatoes, layers of pastrami, roasted red pepper and American gherkins for the ultimate New York style bagel.

Ingredients

-  New York Bakery Co Red Onion & Chive bagel
-  2 tsps American mustard
-  4 sun-dried tomatoes, roughly chopped
-  2 slices pastrami
-  1 roasted red pepper, sliced
-  1 American gherkin, sliced

Sweet and Light

created by Lucy Irving

Method

Toast a sliced **Blueberry bagel** and spread both sides with **cream cheese** and spoonfuls of **blueberry jam**. Drizzle over some **sweet honey** and scatter fresh **blueberries** for an added fruity punch. Enjoy!

Ingredients

-  New York Bakery Co Blueberry bagel
-  2 tbsp cream cheese
-  1 tsp blueberry jam
-  1 tsp honey
-  A small handful of fresh blueberries

TOP TIP:

Any flavoured jam will work for this sweet treat, from strawberry to mixed berries to enjoy your own take on this light and summery bagel creation.



Ingredients



New York Bakery Co
Blueberry bagel



3 tsps of
chocolate spread



Half a banana, sliced



1 small handful
of blueberries

Choco Banana

created by Danielle Harris

Method

Toast half a **Blueberry bagel** until golden-brown and smother the base with smooth **chocolate spread**. Sprinkle the **bagel** with a fresh fruity mix of **sliced banana** and whole **blueberries** for added texture and taste. Dig in!

TOP TIP:

If you fancy something more exotic, explore superfoods such as pomegranate seeds and kiwi for an added health kick.





TOP TIP:

Add some strawberry or raspberry jam for a twist on the American classic peanut butter and jelly sandwich.



Beanut-Panana

created by *Carly Chapman*

Ingredients



New York Bakery Co
Cinnamon &
Raisin bagel



3 tps crunchy
peanut butter



Half a banana, sliced

Method

Cut and lightly toast a *Cinnamon & Raisin bagel* and spread across a generous layer of *crunchy peanut butter*. Top it with chunky slices of *banana* for a simple energy boosting snack. Ta da!

