

▼ Smoked Chicken bagel

1 onion garlic bagel
70g smoked chicken
2tbsp mayonnaise
1tbsp Dijon mustard
1/2tbsp chopped parsley
1 tomato (6 slices)
half a cucumber (6 slices)
3 lettuce leaves

Wash the tomato, cucumber and lettuce leaves. Remove the skin from the cucumber. Slice the cucumber and tomato. Mix the mayonnaise, Dijon mustard and chopped parsley. Cut the bagel into two pieces and put the mustard-mayonnaise on both sides. Place the lettuce leaves on the bottom half of the bagel and place the cucumber and tomato slices on it. Finally, cut the smoked chicken in big chunks and place it on top. Place the other half of the bagel on top.

(Note: The smoked chicken is also nice on a toasted bagel instead of a fresh bagel.)

▼ Omelette Bagel with jalapeno, ham and cheese

1 sesame wheat bagel
3 eggs
45g ham
25g jalapeno pepper
1 slice cheddar cheese
black pepper
salt

Cut the ham in blocks of 1 by 1 centimeter. Break the eggs and put them in a microwave safe cup. Cook the eggs in the cup and add the jalapeno pepper slices, the ham and some salt and pepper to it. Place the egg mixture in the microwave for one and a half minutes. Take the egg out of the microwave, place the slice of cheddar cheese on top and put it back in the microwave for another 15 seconds. Cut the bagel into two pieces, spread mustard-mayonnaise on both sides of the bagel. Place the egg on the bottom part of the bagel and close it with the top.

(Note: The omelette is also nice on a toasted bagel instead of a fresh bagel.)



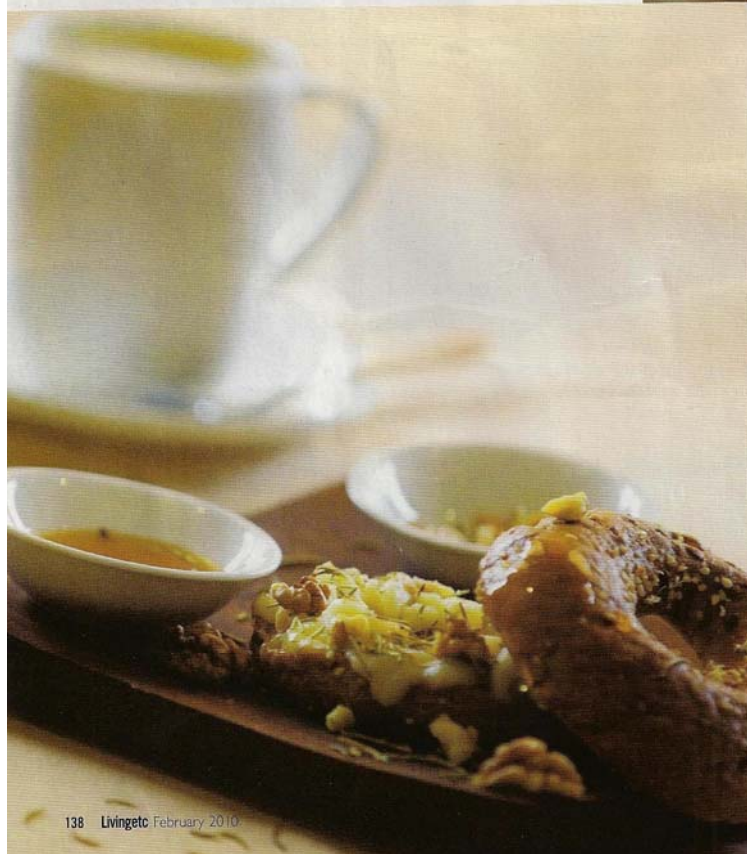
These recipes were prepared for Livingetc by Lalita de Goederen van Lamsweerde, owner and initiator of Bagel's Cafe, Gurgaon.

ENTERTAINING *etc*

► Toasted Cinnamon Raisin Bagel with peach confiture and whipped cream

1 cinnamon raisin bagel
40g peach confiture (like Bon Mamma)
25ml sour cream
25ml whipped cream
1tbsp orange or mandarin liquor (like Grand Manier)

Mix the two creams till it becomes light and fluffy. Add the liquor to the whipped cream and stir gently. Slice the cinnamon raisin bagel into two pieces. Toast the two bagel pieces in a bread toaster golden brown. Spread the peach confiture on the toasted bagel and top with whipped cream. Eat when the bagel is still warm.



◀ Goat Cheese Bagel from the grill

1 multigrain bagel
100g goat cheese with rind
3tbsp honey
30g chopped walnuts
1tsp rosemary herbs (fresh or dry)

Slice the bagel into two pieces. Cut off the rind from the goat cheese and spread the goat cheese on the bottom half of the bagel. Put the chopped walnuts and rosemary herbs on top of the goat cheese and pour one table spoon of honey over it. Grill both bagel pieces for 3 minutes in the grill oven. The goat cheese should melt slightly and the bread should be toasted. Serve with extra honey on the side.

▼ Mediterranean Bagel

1 multigrain bagel
 60g Boccacini mozzarella (6 slices)
 20g pesto
 1 tomato (6 slices)
 80g eggplant
 3tbsp olive oil
 2 garlic cloves chopped
 1tsp oregano (fresh or dried)
 black pepper
 salt

Wash the eggplant and cut into thin slices. Put eggplant in oven safe cup and sprinkle salt over it and leave for 10 minutes. Next, add the oil, chopped garlic, oregano and black pepper. Place it in the grill oven for 5 minutes till the eggplant is grilled but soft. Cut the mozzarella and tomato in slices. Cut the bagel into two pieces and spread pesto on the bottom half of the bagel. Place a slice of the eggplant, a slice of boccacini mozzarella and a tomato slice and continue in this order. Grill both bagel pieces for 3 minutes. Serve with extra pesto on the side.

▼ Mushroom Cream cheese Bagel

1 whole wheat bagel
 50g plain cream cheese
 80g button mushroom
 20g butter
 1tsp onion garlic powder
 1/2tsp oregano (fresh or dry)
 black pepper
 salt

Cut the mushrooms in very small pieces. Take the frying pan and melt the butter. Saute the mushrooms until they are soft. Add onion, garlic powder, oregano and some salt and pepper to it. Gently mix the mushroom mix with the plain cream cheese. Cut the bagel into two pieces and toast in a bread toaster golden brown. Spread the cream cheese on the bagel.
 (Note: The cream cheese is also nice on a fresh bagel instead of a toasted bagel.)



Smoked Salmon Bagel

- 1 plain white bagel
- 45g plain cream cheese
- 60g smoked Norwegian salmon
- 10g capers
- 30g red onion rings
- juice of half a lemon
- black pepper

Cut the bagel into two pieces. Apply cream cheese on both halves. Place the smoked salmon on the bottom half of the bagel. Sprinkle the lemon juice over it. Randomly distribute the capers and the red onion rings over the salmon. Add fresh pepper as per your liking. Place the other half of the bagel on top.

(Note: The smoked salmon is best when eaten with a fresh bagel instead of a toasted bagel.)

