

NEW YORK BAGEL

🕒 20 min. 💡 Medium

MATERIALS

Peeler, knife, baking tray, frying pans,
Nespresso Glass Collection Lungo Cup

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

1 Poppy Seed Bagel
1 Fried Egg
1 Sliced Avocado
200g Mushrooms
200g Cherry Tomatoes
1tsp Hot Chilli Sauce
3 Sweet Potatoes
1 Sprig Of Rosemary
Olive Oil
Lemon Juice

INSPIRATIONS



LET'S MAKE IT!

- Preheat the oven to 180 degrees C.
- Peel and slice the sweet potatoes.
- Place the sweet potato slices on a baking tray and drizzle with olive oil and rosemary.
- Bake until tender, turning them occasionally for roughly 20 minutes.
- Slice the mushrooms.
- Heat some olive oil on a medium heat and sauté the sliced mushrooms. Add salt and rosemary and cook until golden brown.
- Heat some olive oil on a medium heat and sauté the whole cherry tomatoes. Add the hot chilli sauce.
- Fry an egg. Add salt and pepper to taste.
- Slice the bagels in half and toast lightly.
- Serve the bagel with fried egg, topped with mushrooms, tomatoes and avocado with a squeeze of lemon juice.