

## 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



### HOW TO MAKE !

- 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.