Smoked Salmon & Herb Cream Cheese Bagels

Some mornings deserve something special. Soft cream cheese, fragrant dill and delicate smoked salmon make a beautiful brunch with very little effort.

15 MINUTES · 2 SERVINGS · EASY

WHAT YOU WILL NEED

- [ ] 2 bagels
- [ ] 150 g Naria Royale Cold & Smoked Salmon
- [ ] 100 g cream cheese
- [ ] ½ cucumber, thinly sliced
- [ ] 1 tbsp chopped dill
- [ ] 1 tsp lemon juice
- [ ] Black pepper, to taste
- [ ] Optional: capers and thinly sliced red onion

LET'S MAKE IT

01 Make the herbed spread

Stir the cream cheese, dill, lemon juice and a little pepper together until smooth.

02 Toast the bagels

Halve and lightly toast the bagels until golden around the edges.

03 Build your bagels

Spread the herbed cream cheese generously over each half, then layer with cucumber.

04 Add the salmon

Arrange the salmon slices in loose folds rather than pressing them flat.

05 Finish and enjoy

Add a few capers, red onion or extra dill if you like, and serve straight away.

THE NARIA TOUCH

For a leisurely brunch, serve the bagel halves open-faced on a platter with lemon wedges.



