
Al Brown's

King salmon bagel

The King is Best Ugly Bagels take on the classic Jewish bagel and lox. It balances the richness of smoked salmon and cream cheese with the acidity of lemon juice and red onion and the salty burst of capers. Perfect for a breakfast or brunch with a touch of luxe!



INGREDIENTS

Best Ugly bagel
Zany Zeus organic cream cheese
Regal cold smoked salmon slices

To Garnish

Capers, red onion, fresh dill, lemon juice,
pinch of salt and pepper.

METHOD

1. Slice your Best Ugly bagel in half and toast to your liking.
2. Spread each side with Zany Zeus organic cream cheese.
3. Top with Regal cold smoked salmon slices.
4. Garnish with capers to taste, thinly sliced red onion rings, a couple of sprigs of fresh dill, a squeeze of lemon juice and finish with a pinch of flaky salt and a grind of pepper.