

Salt Beef Bagel

Cuisine: **Other**
Food category: **Beef**



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Company: **Retigo UK**



Program steps

1	 Combination	 40 %	 Termination by time	 00:10 hh:mm	 100 °C	 80 %	
2	 Golden touch				 200 °C	 100 %	

Ingredients - number of portions - 2		
Name	Value	Unit
Salt beef	200	g
Bagels	2	pcs
Swiss cheese	50	g
sauerkraut	30	g
American mustard	10	g
Dill pickle	20	g

Nutrition and allergens	
Allergens: Minerals: Ca, Cu, F, Fe, I, K, Mg, Mn, Na, Se, Zn Vitamins: A, B, C, E	
Nutritional value of one portion	Value
Energy	3.9 kJ
Carbohydrate	0.6 g
Fat	0 g
Protein	0.2 g
Water	0 g

Directions

1. Slice the salt beef into thin pieces

2. Toast the bagels until golden brown

3. Layer Swiss cheese on one half of the bagel, followed by the salt beef, sauerkraut, a spread of American mustard, and dill pickle slices.

4. Complete the bagel with the other half and serve warm.