

# Salt Beef Bagel

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



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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:<br>Minerals: Ca, Cu, F, Fe, I, K, Mg, Mn, Na, Se, Zn<br>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.