

RECIPE

— breakfast & bunch

Homemade Bagel and Egg Sandwich



bon COOK Products:

- Donut Tray
- Perforated Baking Sheet
- Roul'Pat
- Mini Whisk
- Spatula
- Flexible Scraper
- Pastry Stand
- Silicone Pastry Brush
- FRENCH PANTRY Roasted Onion and Red Pepper Blend
- Lavender Salt Mill
- Pepper Rally of choice

RECIPE YELD

Active Time: 20 minutes
Total Time: 1 hour 10 minutes
Servings: 8 servings

HOMEMADE SOUR CREAM BAGELS (8)

- 2 cups all-purpose flour
- 2 cups sour cream
- 4 tsp baking powder
- 1 tsp sea salt
- 1 egg (whisked for egg wash)
- 1 tbsp everything bagel seasoning

OVEN BAKED BREAKFAST EGGS (8)

- 8 eggs
- 1 cup sour cream
- 2 tbsp Roasted Onion and Red Pepper Herb blend
- Lavender Salt (season to taste)
- Pepper Rally of choice (season to taste)
- 1 cup grated cheese

HOMEMADE SOUR CREAM BAGELS (8)

1. Place *Donut Tray* on *Medium Perforated Baking Sheet* and preheat oven to 375F°.
2. In a mixing bowl, whisk the flour, baking powder and salt together. Make a well and add the sour cream.
3. Gently stir inwards going outwards with your spatula. The dough should be just combined.
4. Scrape the dough onto the *Roul'Pat* and knead gently until the dough is smooth (about 1 minute). Using your hands, press the dough down into a large rectangle, use your *Pastry Stand* to cut the dough into its round shape, and transfer it directly onto your *Donut Tray*.
5. Brush your bagels with the whisked egg and sprinkle the everything bagel seasoning on top.
6. Bake for 25 minutes at 375F°. (Every oven heats differently, monitor your bagels from 20 min).
7. Once your sour cream bagels are out of the oven, let them cool down for about 10min. Then, unmold onto your cooling rack.
8. Slice once cooled down. Then, wash your *Flexipat* with soapy hot water.

OVEN BAKED BREAKFAST EGGS (8)

1. In a mixing bowl, whisk the eggs and sour cream together. Add the *FRENCH PANTRY Roasted Onion and Red Pepper Herb blend*, salt and pepper (Season to taste).
2. Combine the grated cheese.
3. Using your *mini ladle*, scoop the batter into each well of your *Donut Tray*. Bake for 25 minutes at 375F°. (Every oven heats differently, monitor your eggs from 20min).
4. Once your breakfast egg donuts are out of the oven, let them cool down for about 10min. Then, unmold and assemble over your bagel with your favorite toppings.
5. Serve with a salad on the side.

Enjoy!