



‘Everything’ bagel nibblers with smoked salmon & loaded cream cheese

Charmaine Katz turns the ultimate breakfast into party food, with a New York twist on the classic smoked salmon canapé. Of course, a canapé should be one bite and these are a generous two, so I call them nibblers instead, which feels approachable but more fun.

Makes
16

Course
Canape

Prepare
20 mins

Cook
5 mins

Total time
25 mins

Ingredients

30g butter

2 white bagels, halved

100g pack No.1 Chestnut Smoked Scottish Salmon, cut into strips

For the loaded cheese

½ x 250g pack full fat soft cheese

2 cornichons, drained, finely diced

1 tbsp nonpareille capers, drained

1 unwaxed lemon, zest and juice

½ x 20g pack dill, all but 4 sprigs chopped

¼ red onion, finely sliced

For the everything seasoning

1 tbsp sesame seeds

1 tbsp black sesame seeds

1 tbsp poppy seeds

1 tbsp caraway seeds

½ tbsp garlic granules

½ tbsp crispy fried onions

Method

1 Put the cheese into a bowl, then mix in the cornichons, capers, lemon zest and chopped dill. Season with black pepper. Put the onion into a small bowl with half the lemon juice and set aside to take the edge off the raw flavour.

2 In a frying pan over a medium heat, combine the sesame, poppy and caraway seeds and toast until fragrant, stirring occasionally to prevent burning. Transfer to a heatproof bowl. Once cool, add the onion

fragrant, stirring occasionally to prevent burning. Transfer to a heatproof bowl. Once cool, add the garlic granules and crispy onions. Mix well and season with a pinch of salt. Taste – it should be punchy and vibrant. If you can’t quite taste all the seeds, add a touch more salt.

3 Melt the butter in the same pan over a medium-low heat. Lightly toast the bagels in the butter until golden on both sides. Transfer to a board and cut into evenly sized quarters. Coat each one with the loaded cheese, drape with salmon strips, then top with the onion, a sprig of dill and the lemon juice, then sprinkle some everything seasoning over. Put the quarters back together and serve.

Cook’s tip

Everything seasoning is having a moment – this recipe gives you extra so you can store it in a jar for up to a month, ready to sprinkle on eggs, in sandwiches, on cream cheese or straight into your mouth.

And to drink...

Cave de Turckheim Crémant d’Alsace

‘This organic Crémant is only at Waitrose and is the perfect apéritif to kick-start the party season’ – Alexandra Mawson, buyer

Nutritional

Typical values per serving (using half the seed topping) when made using specific products in recipe

Energy	314kj/ 75kcal
Fat	4.7g
Saturated Fat	2.5g
Carbohydrates	5.5g
Sugars	0.9g
Fibre	0.6g
Protein	2.5g
Salt	0.4g