



Bergland Bavarian Swiss "Sun terrace" bagel

Ingredients (4 bagels)

- 4 Bagels
- 3,5 oz (100 g) cream cheese
(we recommend you Almonta Fine Herbs)
- Rucola
- 7 Slices Bergland Bavarian Swiss „Wild Garlic & Herbs“

Ingredients for the marinade

- Some black olives
- Some pickled tomatoes
- ¼ red bell pepper
- ¼ yellow bell pepper
- 1 teaspoon Balsamic



Preparation for the topping:

- Slice the olives.
- Chop the bell peppers and the pickled tomatoes in small cubes.
- Mix all the ingredients with Balsamic.

Preparation:

- Cut the bagels into halves and spread them with cream cheese (Almonta Fine Herbs)
- Top them with Rucola and 2 rolled Bergland Bavarian Swiss „Wild Garlic & Herbs“.
- Spread a teaspoon marinade on the cheese
- Top with a Rucola leaf for decoration
- Put the half of the bagel on top.

Preparation time: ca. 10 minutes.

Nutrition facts:

- calories 546 kcal / 2.285 kJ
- total fat 0,81 oz (23 g)
- total carb. 1,98 oz (56 g)
- protein 0,81 oz (23 g)