

Morning Magic Bagel

Recipe # R2292/R2292CO

Yields: 72 Servings

Pro Tip:

Avoid holding bagels in the warmer for more than 30 minutes. Prepare meals close to service time.

Gather Ingredients:

Stock # 2333 Par-baked Bagel

Cream Cheese:

Driftwood Stock # 7154

Clearbrook Stock # 9032

Equipment Needed:

Stock # 4220 Pastry Bag
or

Stock # 4556-1lb tray boat

After You Assemble:

Place in warmer until service.

1. The day before service, remove bagels from the case and place approximately 11-12 bags per sheet pan.



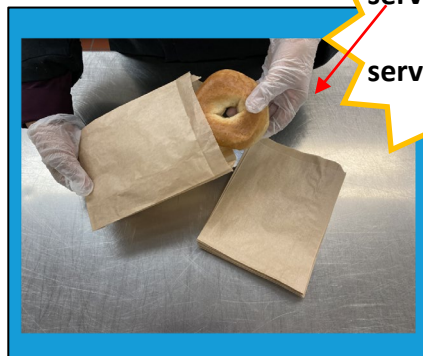
2. Keep the bags sealed to maintain freshness, then refrigerate overnight to thaw.



3. On the morning of service, line a sheet tray with a pan liner and arrange 24 bagels. Follow the recipe and bake in a convection or combi oven.



4. Place bagel in brown pastry bag.



5. Place bagel in 1lb tray boat for cafeteria service. Serve bagel with a packet of cream cheese.



6. The bagel will be served warm and freshly toasted, with a packet of creamy cream cheese.



serve like this
or
serve like this