



# Heirloom Tomato Open Bagel

with Mainland Swiss Cheese

VEGETARIAN  
SUITABLE

## INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Luckily, heirloom tomatoes are all the rage and different varieties have become readily available all year round. The freshness combined with visual appeal of the colourful tomatoes is a real winner. Bagels are always best served warm, whether prepared to order or out of the cabinet into a sandwich press, ensuring the bagel remains soft while keeping its traditional 'bagel chew'.

This is a great fresh option with simple flavours and vibrant colours. The Mainland Natural Swiss Cheese provides a welcome nuttiness. The bagel combined with the avocado and Mainland Special Reserve Feta is a guilt-free decadence welcomed by even the most staunch carnivore.





## Heirloom Tomato & Swiss Cheese Toasted Bagel

### INGREDIENTS

- |  |   |
|--|---|
| 1ea bagel of choice, toasted   | 2ea heirloom cherry tomatoes<br>for garnish, halved or<br>quartered |
| 4ea heirloom tomatoes –<br>ideally all different colours<br>(2 each sliced per half) | 50g avocado feta smash  |
| 2 slices Mainland Natural<br>Swiss Cheese Slices                                     | 1 portion herb salad  |

### METHOD

Slice bagel in half and lightly toast both sides.

Top each half with a slice of swiss cheese, layer the sliced tomatoes fanning around the bagel, and season the tomatoes with salt & pepper.

Toast under the salamander or grill until the cheese is just melted.

Serve with avocado feta smash, herb salad and finish with a drizzle of olive oil.

## Avocado Feta Smash

### INGREDIENTS

- 250g Mainland Special Reserve Feta
- 6ea avocados
- 1 tsp chilli flakes
- 1 tbsp coriander, finely chopped
- Small bunch fresh dill, finely chopped
- Flake & cracked pepper to taste
- 1 lemon juiced and zest
- 1 tbsp/drizzle olive oil

### METHOD

In a large bowl mash the feta and avocado together but leave slightly chunky.

Add all other ingredients and season to taste.

Store covered and airtight to stop oxidization of the avocado smash.

## Herb Salad

### INGREDIENTS

- |   |                               |
|---|-------------------------------|
| 25g mixed picked Italian<br>parsley, mint & coriander<br>leaves | 1 tbsp extra virgin olive oil |
| 10ea shallot, sliced  | 1 tsp lemon zest              |
|   | Pinch of flake sea salt       |

### METHOD

Pick all herbs and mix with other ingredients.

Toss with olive oil at the last minute and serve with warm open bagel halves.



**Mainland Natural Swiss Cheese Slices** have a lovely mild, nutty and slightly sweet flavour that adds a new dimension to your favourite meals and sandwiches.

These quality natural cheese slices are perfectly portioned for your convenience to save you time in your busy kitchen; the twin clam shell pack with resealable lid means you have a minimal amount open to retain freshness and reduce wastage.