

Cook Bagel Shop Food at Home



Recipes with love from
**The Robot Book
Club**

Cook Bagel Shop Food at Home

*Authentic Recipes for New York-Style Bagels, Schmears, and Classic
Sandwiches*

The Robot Book Club

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Published by The Robot Book Club

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Preface

This book, and The Robot Book Club, is an experiment large scale AI generation. Every page, from layout to images to copy, was generated with zero human review.

The authoring and publishing teams were implemented in the Kaya scripting language. They were given only the input: American bagel shop food.

This is the only page authored by a human: Hello there!

— Ted Benson

Prologue

The aroma hits first. Not just any smell, but a particular alchemy of toasted sesame, yeasty warmth, sharp cream cheese, and the faint, sweet char of hot coffee. It's the scent of a pilgrimage, a Saturday morning ritual for untold numbers, an unsung symphony of the everyday. For the uninitiated, it's just breakfast. For the rest of us, it's a sacred institution: the American bagel shop.

This isn't about some sanitized, mass-market approximation. We know the difference. We've endured the sad, puffy bread rings, the bland spreads, the pale imitations. This is for the discerning, the devoted, the ones who crave the real deal: the dense, malty chew of a perfectly boiled and baked bagel, the unapologetic tang of cultured cream cheese, the glorious, messy architecture of a fully loaded sandwich.

This book is a love letter to that specific, glorious culinary universe. It's for the weekend baker, the home cook with a stand mixer and a standard oven, who understands that some pleasures are worth the effort. It's a guide to unlocking the secrets of the true bagel – the cold fermentation, the rope method, the malt bath – processes honed over generations, now yours to command.

Beyond the dough, there are the supporting players: the meticulously crafted schmears, from the vibrant scallion to the classic lox spread; the breakfast titans, like the bodega-style bacon-egg-and-cheese, perfected on a hot griddle; and the heavyweight lunch contenders, building blocks for a Super Heebster homage or a righteous pastrami stack. Even the humble black-and-white cookie and the elusive egg cream find their rightful place.

This isn't just about recipes; it's about translating an experience. It's about bringing the grit, the history, the undeniable deliciousness of your favorite local spot right into your kitchen. It's about feeding your people what you know

they'll love, with the same reverence and integrity you'd find behind the counter. Get ready to roll up your sleeves. It's time to cook.



Chapter 1 — Making the Bagels: The Foundational Matrix

The definitive guide to producing a canonical American bagel at home, from the master dough to the iconic deli-case variants.

A real American bagel is not a soft, compliant roll with a hole in it. It is a dense, blistered, aggressively chewy survivor of a brutal process. To pull this off at home, you have to respect the violence of the matrix. It demands high-gluten

flour, the slow, agonizing wait of a cold overnight fermentation, and a scalding malt-syrup bath before it ever sees the inside of a hot oven. This isn't gentle, Sunday-afternoon pastry work; it's alchemy.

Once you master the underlying architecture—the tension of the hand-rolled rope, the tacky pull of the proofed dough—you own the deli case. What follows is the master blueprint and its legendary offspring. From the unapologetic punch of garlic and the majestic Everything to the dark, earthy depths of pumpernickel, these are the heavy hitters. Roll your sleeves up. It's time to build.





The Master Bagel Dough

bay-gl

This is the uncompromising, mathematically precise foundation of the American delicatessen empire. It requires a heavy-duty mixer, a kitchen scale, and the patience to let time and cold temperatures do their enzymatic work. Built on a rigid fifty-four percent hydration matrix spiked with diastatic malt, this dough undergoes a long overnight slumber to develop the microscopic skin and complex flavor that separates a true New York bagel from a generic roll with a hole.

INGREDIENTS

1000 g	high-gluten flour	30 g	barley malt syrup
540 g	cool water	20 g	kosher salt

8 g diastatic malt powder

1 gal water

5 g instant yeast

3 tbsp barley malt syrup

INSTRUCTIONS

1. Combine the foundational ingredients in the bowl of a heavy-duty stand mixer.

Add the cool water, instant yeast, thirty grams of barley malt syrup, diastatic malt powder, high-gluten flour, and kosher salt.

2. Knead the dough on low speed for eight to twelve minutes until a dense, satiny matrix forms.

The fifty-four percent hydration dough will initially appear unyieldingly dry and shaggy, but resist the urge to add water; it is ready when it passes the windowpane test, stretching thin enough to let light through without tearing.

3. Divide the dough into equal portions and shape them into tight rings.

Weigh out approximately 130-gram pieces, roll each into an eight-inch rope, wrap it around your knuckles, and roll the overlapping ends firmly on the counter to seal the seam.

4. Arrange the shaped bagels on parchment-lined baking sheets and cover them tightly.

Place the sheets immediately into the refrigerator for a twelve to twenty-four hour cold retardation, which drastically slows yeast activity and develops the essential malt-forward flavor and blistered skin.

5. Test the proofed bagels for readiness using the float test.

Drop a single chilled bagel into a bowl of room-temperature water; if it floats to the surface within ten seconds, the cellular structure holds sufficient gas and the batch is ready to boil.

6. Prepare the malt boil by bringing the gallon of water and three tablespoons of barley malt syrup to a rolling boil.

Maintain a fierce boil and preheat your oven to 475°F with a baking steel or stone placed on the center rack.

- 1. Submerge the cold bagels in the boiling liquid for thirty to sixty seconds per side to gelatinize the exterior starches.**

A shorter boil yields a thinner crust, while a full minute produces the aggressive, leathery chew beloved by New York purists.

- 2. Apply any desired seeds or toppings immediately while the boiled crust is still wet and sticky.**

Press the damp, hot bagel face-down into a shallow bowl of your chosen topping for total, edge-to-edge adherence.

- 3. Bake the bagels on the preheated stone for fourteen to eighteen minutes until deeply golden and blistered.**

Transfer them directly to a wire rack and mandate a strict thirty-minute cooling period before slicing to prevent the delicate interior crumb from compressing.

CHEF'S NOTES

- **Assemble the classic delicatessen sandwich with strict architectural precision.**

Halve the bagel perfectly through the equator, scooping out the doughy interior if desired to create a structural trench, then apply one and a half to two ounces of cream cheese across both halves to form a dual lipid barrier.

- **Layer the remaining sandwich elements deliberately to maintain structural integrity.**

Scatter small non-pareil capers directly into the bottom cream cheese matrix, drape paper-thin slices of red onion and salted, drained tomatoes, followed by two to three ounces of bias-cut cold-smoked salmon folded gently for volume before capping and slicing perfectly in half.



The Structural Variants

A great bagel isn't just a ring of dough; it's a structural matrix of high-gluten flour and diastatic malt pushed to its absolute limits. Once you master the unyielding, 57-percent-hydration master dough and the non-negotiable overnight cold proof, you earn the right to manipulate it. Whether you're smashing a boiled ring into a crust-maximizing flagel, braiding a tear-and-dip twist, or scaling down to a two-ounce mini, the soul remains the same: that blistering, aggressively chewy New York bite that's worth every damn penny of a sixteen-dollar deli tab.

INGREDIENTS

1000 g high-gluten flour

570 g water
warmed to 85°F

20 g	fine kosher salt	1/4 cup	scallions <i>finely chopped</i>
10 g	diastatic malt powder	3 oz	Nova lox <i>sliced paper-thin on the bias</i>
5 g	instant yeast	1/4 med	red onion <i>thinly sliced</i>
4 qt	water <i>brought to a rolling boil</i>	1 med	ripe hothouse tomato <i>sliced, drained on paper towels, and salted</i>
50 g	barley malt syrup	1 tbsp	non-pareil capers <i>drained</i>
1/2 cup	everything bagel seasoning		
8 oz	cream cheese <i>softened to room temp</i>		

PREPARATION

- **Whip the softened cream cheese and scallions in a stand mixer for two minutes to introduce air.**

Never scrape cold block cream cheese onto a hot bagel. You want a light, spreadable schmear.

- **Use the bagel-knife twist to apply a generous layer of schmear to both the top and bottom halves.**

Scoop about one-and-a-half ounces onto a butter knife and twist your wrist outward to push it to the very edges. This acts as a waterproofing barrier against the tomato juices.

- **Layer the bias-cut smoked salmon in rippling, voluminous waves over the bottom half.**

Do not lay the fish flat; fold the paper-thin ribbons elegantly to build height and balance the texture.

- **Add the thin red onions, followed by the salted and drained tomato slices.**

Draining the salted tomatoes for two minutes on paper towels is critical to preventing a soggy sandwich.

- **Scatter the drained capers, press on the top half of the bagel, and slice cleanly down the middle with a serrated knife.**

Press the capers gently into the top layer of cream cheese so they don't roll away before you close the sandwich.

INSTRUCTIONS

- 1. Combine the warm water and yeast, then mix in the flour, malt, and salt until the dough fights back.**

Use a stand mixer on low for 3 to 5 minutes, then medium-low for 5 to 8 minutes.

This is a stiff 57% hydration dough; if your mixer overheats, turn it off and let it rest, but do not add more water.

- 2. Turn the dough out, cover with a damp towel, and let it bulk ferment at room temperature for one hour.**

It will puff slightly but will not double in size.

- 3. Divide the dough into precise portions using a kitchen scale and bench scraper.**

Scale 120g to 130g pieces for standard bagels, flagels, and twists. Scale exactly 56g pieces for minis.

- 4. Roll and fuse the dough into your chosen structural variant.**

For standard bagels and flagels, wrap an 8-to-10-inch rope around your hand and roll the seam firmly on the counter to fuse. For twists, fold a 14-inch rope in half, twist the strands 3 to 4 times, and pinch the ends tightly.

- 5. Transfer the shaped variants to lined baking sheets, wrap tightly in plastic, and cold proof in the refrigerator for 12 to 24 hours.**

This extended retardation is entirely non-negotiable; it builds the complex lactic flavor and creates the micro-blisters on the crust.

- 6. Preheat the oven to 450°F with a baking stone, and boil the dough in the malted kettle for 45 to 60 seconds per side.**

Whisk the barley malt syrup into the 4 quarts of boiling water until it looks like strong tea. Drop the bagels in 3 or 4 at a time.

- 7. If making flagels, smash them completely flat immediately after removing them from the boiling water.**

Use a stiff spatula or the flat bottom of a heavy measuring cup to press the wet bagel into a wide, oblong disc before the crust sets.

- 1. Coat the wet dough generously in seasoning, then bake directly on the preheated stone until deeply mahogany.**

Bake standards and flagels for 16 to 20 minutes (flipping halfway), twists for 14 to 18 minutes, and minis for 12 to 15 minutes. Cool on a wire rack for at least 30 minutes before slicing.

CHEF'S NOTES

- Scooping out the soft interior crumb of a bagel is considered a crime in New York, but structurally serves as an unparalleled vessel for maximizing schmear capacity.**

If you choose this untraditional route, slice the bagel and use a spoon to gently tear out the white crumb from both halves, leaving sturdy shells ready to accept a massive payload of cream cheese without the sandwich becoming too tall to comfortably bite.



The Super Heebster Homage

It is a timeline of a neighborhood condensed into a single, defiant bite. Born spontaneously over the counter at the iconic Russ & Daughters, this towering masterpiece bridges the smoked-fish survivalism of Eastern European immigrants with the razor-sharp wasabi bite of the modern gentrifier. It demands respect, a perfectly blistered bagel, and a rigorous assembly line to prevent architectural collapse. Source your fish like your life depends on it, and never, ever touch the caviar with a metal spoon.

INGREDIENTS

1 large everything or poppy seed
bagel

6 oz smoked whitefish
carefully deboned and roughly flaked

2 oz	kippered salmon <i>roughly flaked</i>	1 1/2 tbsp	prepared creamy horseradish
2 tbsp	high-quality mayonnaise	1 tbsp	fresh dill <i>minced</i>
1/8 tsp	onion powder	1/8 tsp	sea salt
1/2 tsp	lemon juice <i>freshly squeezed</i>	1/4 tsp	lemon zest <i>freshly grated</i>
1/8 tsp	sugar	2 tbsp	wasabi flying fish roe <i>chilled</i>
8 oz	cream cheese <i>double-whipped and softened to room temp</i>		

PREPARATION

- **Prepare the whitefish and baked salmon salad.**

In a mixing bowl, combine the smoked whitefish, kippered salmon, mayonnaise, onion powder, lemon juice, and sugar, folding gently to bind the fish without turning it into a paste.

- **Whip the horseradish-dill schmear.**

In a separate bowl, vigorously fold the creamy horseradish, minced dill, sea salt, and lemon zest into the softened cream cheese until evenly distributed.

INSTRUCTIONS

- 1. Halve the bagel cleanly through the equator and toast lightly.**

While traditionalists argue against toasting a fresh bagel, the immense structural load of the fish salad demands a rigid canvas.

- 2. Apply a generous, twisting schmear of horseradish-dill cream cheese to the bottom half.**

Use a stiff offset spatula or a proper rounded bagel knife to lay down an unabashedly thick layer that will counter the fatty smoke of the fish.

- 3. Spread a thick layer of the whitefish and baked salmon salad directly onto the crumb of the top half.**

Pack it securely into the bread so it doesn't escape when you close the sandwich.

1. Spoon the wasabi flying fish roe evenly over the surface of the fish salad.

Use only a mother-of-pearl, wooden, or plastic spoon to handle the tobiko, as metal utensils will irreparably compromise the delicate essence of the eggs.

2. Invert the top half onto the bottom half, press firmly, and slice cleanly down the middle.

The cross-section should reveal a stark, beautiful stratification of green roe, pale fish salad, and herbaceous cream cheese.

CHEF'S NOTES

- **The scooped bagel.**

If you need a deeper vessel for an exorbitant amount of fish salad, tear out the doughy interior of the bagel halves using your thumb and forefinger.

Traditionalists may scoff, but it is undeniable canon in the modern New York deli ecosystem.



The Signature Nova Tower

This is the sixteen-dollar Orchard Street epiphany, deconstructed and rebuilt in your own kitchen. It starts with a proper foundation—a blistered, low-hydration, malt-boiled bagel pulled fresh from the oven—and ascends into a towering masterclass of delicatessen architecture. Silken ribbons of cold-smoked Nova, a spackling of sharp scallion schmear, and the crucial textural snap of salted tomatoes and iced onions. There are no shortcuts here, only the unapologetic pursuit of a Saturday morning institution.

INGREDIENTS

850 g high-gluten flour

467 g warm water
heated to 85°F to 90°F

19 g kosher salt

8 1/2 g diastatic malt powder

21 g	barley malt syrup	1 tbsp	flaky sea salt
5 g	instant dry yeast	8 oz	full-fat cream cheese <i>softened to room temperature</i>
1 gal	water	1/4 cup	fresh scallions <i>finely chopped</i>
60 g	barley malt syrup	3 oz	cold-smoked Nova salmon <i>sliced ultra-thin on the bias</i>
15 g	baking soda	1 large	beefsteak tomato <i>sliced 1/4-inch thick</i>
15 g	kosher salt	1 med	red onion <i>sliced paper-thin on a mandoline</i>
2 tbsp	white sesame seeds	1 tsp	non-pareil capers <i>drained</i>
2 tbsp	black sesame seeds	2 sprig	fresh dill <i>gently torn</i>
2 tbsp	poppy seeds		
1 tbsp	dried minced garlic		
1 tbsp	dried minced onion <i>briefly rehydrated in hot water and drained</i>		

PREPARATION

- **Salt the tomatoes.**

Lay the thick-cut tomato slices on paper towels, lightly salt them, and let them drain for 10 minutes to concentrate flavor and prevent sandwich slippage.

- **Ice the onions.**

Soak the paper-thin red onion slices in ice water for 15 minutes, then drain and pat dry to remove their harsh, astringent bite.

- **Whip the schmear.**

Whip the softened cream cheese in a stand mixer with the paddle attachment on medium speed for 2 minutes to introduce air, then fold in the finely chopped scallions.

INSTRUCTIONS

1. **Mix the foundational matrix.**

Dissolve the yeast, 21 grams of barley malt syrup, and diastatic malt powder into the warm water, let sit for 5 minutes, then add the high-gluten flour and 19 grams of kosher salt to the bowl of a heavy-duty stand mixer.

2. **Knead the dough into submission.**

Use the dough hook on the lowest speed for 5 minutes, then increase to medium-low for 10 minutes until the brutal 55-percent hydration dough becomes exceptionally smooth and fights the hook.

3. **Bulk ferment.**

Turn the dough out, form a tight boule, and rest covered in a lightly oiled bowl at room temperature for exactly 1 hour.

4. **Divide and shape the rings.**

Divide into 12 equal 115-gram pieces, roll into seamless balls, rest 15 minutes, then push your thumb through the center and stretch until the hole is 2 inches wide.

5. **Retard the dough overnight.**

Place the rings on parchment-lined baking sheets dusted with cornmeal, cover tightly, and banish them to the refrigerator for 12 to 24 hours to develop lactic depth.

6. **Execute the float test.**

The next morning, drop one proofed bagel into a bowl of cold water; if it floats immediately, the batch is ready to boil.

7. **Gelatinize the crust.**

Preheat your oven to 475°F with a baking steel inside. Bring the gallon of water, 60 grams of malt syrup, baking soda, and 15 grams of salt to a rolling boil, and drop the bagels in for exactly 60 seconds per side.

1. Apply the everything blend.

Transfer the boiled bagels to a wire rack for 30 seconds to drain, then dip heavily into the mixed sesame seeds, poppy seeds, garlic, rehydrated onion, and flaky salt while the starches are still sticky.

2. Bake with aggression and steam.

Move the bagels to the oven, introduce steam for the first 10 minutes, then rotate the pans, drop the heat to 450°F, and bake another 8 to 10 minutes until deeply burnished and micro-blistered.

3. Slice the cooled bagel.

Wait until the bagel is completely cool, then slice horizontally with a heavy serrated bread knife; do not insult it by toasting a fresh bake.

4. Waterproof with schmear.

Apply a thick, edge-to-edge layer of the scallion cream cheese to the bottom half and a lighter spackle coat to the top half using a twisting flick of the wrist.

5. Drape the Nova.

Gently fold and ribbon the thinly sliced salmon over the bottom half, creating a voluminous, ruffled texture that lets the smoke flavor hit the palate instantly.

6. Build the vegetative strata.

Layer the salted tomato slices, drape the iced red onion rings, and firmly press the capers and dill into the top half's exposed cream cheese so they don't roll away.

7. Crown and compress.

Place the seeded top half onto the stack, press down firmly with your palm to lock the architecture, cut cleanly down the middle, and serve immediately.

CHEF'S NOTES

- **To scoop or not to scoop?**

In modern deli parlance, ordering a bagel "scooped" means hollowing out the doughy interior of both halves. Purists scoff, but for a massively loaded sandwich like the Signature Nova, scooping creates a structural trench that houses the heavy schmear and prevents the fish and tomatoes from shooting out the sides. A very light, shallow scoop is highly recommended here.



The Sun City Bodega Breakfast

This is the apex predator of the Saturday morning hangover, a collision of gritty New York bodega architecture and elevated Jewish deli sensibilities. At its foundation is a rigorously authentic, low-hydration, cold-proofed, malt-boiled matrix that demands respect and upper body strength. Crowned with a tightly folded egg, aggressively melted American and cheddar, salty smoked meat, and a sweet-heat sting of spicy honey, this is the uncompromising fifteen-dollar sandwich you no longer have to wait in line for.

INGREDIENTS

1000 g high-gluten flour

525 g water
cooled to roughly 65°F

100 g honey

50 g diastatic malt powder

20 g kosher salt

14 g active dry yeast

10 g barley malt syrup
for the dough

1/4 cup sesame seeds

1/4 cup poppy seeds

1/4 cup dried minced garlic

1/4 cup dried minced onion

1 tbsp flaky sea salt

6 qt water
for the boil

60 g barley malt syrup
for the boil

1 tsp baking soda

8 large large eggs

4 slices American cheese

4 slices sharp cheddar cheese

12 slices thick-cut bacon

4 tbsp spicy honey

1 tbsp unsalted butter

1 pinch black pepper

PREPARATION

- **Render the bacon or steam the pastrami.**

If using bacon, cook it slowly in a skillet until crisp, then drain and reserve. If substituting pastrami, gently warm the thin slices on a griddle with a splash of water, steaming under a dome until fragrant.

- **Mix the Everything Spice.**

In a wide, shallow bowl, evenly mix the sesame seeds, poppy seeds, dried garlic, dried onion, and flaky sea salt.

- **Prepare the spicy honey.**

If you don't have commercial hot honey, gently warm 1/2 cup of standard honey with 1 tablespoon of red pepper flakes. Let steep, then strain.

INSTRUCTIONS

1. **Mix the master dough matrix.**

In the bowl of a heavy-duty stand mixer, combine the flour, malt powder, yeast, and kosher salt. Whisk the cool water, honey, and 10g of malt syrup together until dissolved, then add to the dry ingredients. Mix on low with a dough hook until a shaggy mass forms, then increase to medium-low and knead for exactly 8 to 10 minutes. This precise 52.5% hydration dough will be incredibly stiff, but do not be tempted to add more water.

2. **Knead by hand to test the windowpane.**

Turn the dough onto an un-floured surface. Using bare, damp hands, knead manually for 3 to 5 minutes until the dough is smooth, elastic, and supple. If your mixer motor strains during the machine mix, execute this entire step by hand, leaning your body weight into it.

3. **Scale, shape, and retard the dough.**

Divide the dough precisely into 143-gram (5-ounce) portions using a kitchen scale, and roll tightly into seamless balls. Pierce the center of each with your thumb and gently stretch into a 2-inch ring. Place on a semolina-dusted, parchment-lined tray, cover tightly, rest at room temperature for 30 minutes, then transfer immediately to the refrigerator for a mandatory 12 to 24 hours of cold retardation to develop the essential lactic acidity and blistering crust.

4. **Prepare the oven and the alkaline malt boil.**

One hour before baking, place a baking steel on the middle rack and preheat the oven to 450°F. In a wide, heavy-bottomed pot, bring 6 quarts of water to a rolling boil, then whisk in the remaining 60g of malt syrup and the baking soda to elevate the pH.

5. **Boil to gelatinize and generously top the bagels.**

Remove the cold bagels from the fridge. Working in small batches, drop the dough into the boil for exactly 1 minute per side to kill the surface yeast and set the crust. Transfer briefly to a wire rack, then immediately press the wet, sticky tops generously into the prepared Everything Spice blend.

1. Bake until blistered and mahogany.

Transfer the bagels back to the parchment and slide directly onto the baking steel. Bake for 14 to 15 minutes, rotating halfway, until deeply golden brown and lacquered. Let them cool completely on a wire rack; cutting a hot bagel immediately compresses the crumb into gum.

2. Construct the bodega-style egg fold.

Heat a flat-top griddle or non-stick skillet over medium heat and melt a tablespoon of butter. Vigorously whisk two eggs with salt and pepper, pour onto the hot surface, and as the edges set, use a wide spatula to fold them inward, forming a dense, cohesive square slightly smaller than the bagel's circumference.

3. Execute the melt and the cut.

Top the egg square with one slice of American cheese and one slice of sharp cheddar, then crown with the hot, crispy bacon or pastrami. Cover with a melting dome for 15 seconds. Meanwhile, slice a bagel perfectly across its equator—keeping your serrated blade parallel to the cutting board—and generously drizzle a tablespoon of spicy honey over the crumb of the top half.

4. Assemble and rest.

Using your spatula, lift the entire egg, cheese, and meat matrix and seat it squarely on the bottom half of the bagel. Cap it immediately with the honey-drizzled top. Wrap tightly in deli paper or foil and let it rest for 60 seconds to trap the steam, slightly softening the crust and marrying the sweet heat with the melting fat.

CHEF'S NOTES

● **Respecting Mixer Limitations.**

A 52.5% hydration dough is a notorious gear-stripper for standard tilt-head stand mixers. If your motor knocks violently or begins to overheat, stop immediately and finish the initial kneading by hand.

- **Simulating Deck Oven Dynamics.**

Commercial shops rely on the massive thermal retention of deck or wood-fired ovens. At home, a baking steel is paramount. Preheating the oven to 500°F and dropping it to 450°F the moment the bagels go in helps replicate that initial blast of hearth heat.

- **To Scoop or Not to Scoop.**

While traditionalists decry scooping, modern delis happily oblige to alter the carbohydrate-to-protein ratio. If you must scoop, hollow out only the top half of the bagel using your fingers, creating a structural nest for the sandwich without destroying the base.



The Classic 2.0

This is the archetype elevated. The old-school New York bagel was a working-class masterpiece of high-gluten flour and cold fermentation, and the modern deli has simply refined the formula. We are hybridizing the meticulous malt-boil tradition with an obsessive deli case—pastrami-spiced salmon that mimics the smoked-meat counters of yore, acidic pickled green tomatoes to cut the fat, and a proper scallion schmear. Built correctly, this is the exact sandwich you'd gladly hand over sixteen dollars for on Orchard Street.

INGREDIENTS

1000 g high-gluten flour

20 g kosher salt

530 g water
lukewarm, roughly 85°F

15 g diastatic malt powder

5 g	instant yeast	2 cup	filtered water
4 l	water	2 cup	distilled white vinegar
60 g	barley malt syrup	2 tbsp	kosher salt
10 g	baking soda	8 large	garlic <i>peeled and halved cloves</i>
1/2 lb	cold-smoked salmon	2 tsp	black peppercorns
2 tbsp	coriander seeds	2 tsp	mustard seeds
2 tbsp	black peppercorns	1 small	fresh dill <i>bunch</i>
1 tbsp	dark brown sugar	1 lb	cream cheese <i>softened at room temperature for 30 minutes</i>
1 tsp	smoked paprika	1 bunch	scallions <i>finely chopped</i>
1 tsp	garlic powder	1 med	red onion <i>sliced paper-thin</i>
5 med	green tomatoes <i>washed and sliced 1/4-inch thick</i>		

PREPARATION

- **Pickle the green tomatoes at least a day ahead.**

Pack the sliced green tomatoes, garlic halves, and fresh dill tightly into a glass jar. In a saucepan, boil the filtered water, vinegar, 2 tablespoons kosher salt, 2 teaspoons black peppercorns, and mustard seeds until the salt dissolves. Pour the hot brine over the tomatoes to submerge them, let cool, and refrigerate for 24 hours.

- **Cure the pastrami-spiced salmon.**

Toast the coriander seeds and 2 tablespoons black peppercorns in a dry skillet over medium heat for 2 minutes, then coarsely crush. Mix with the brown sugar, smoked paprika, and garlic powder. Gently press the rub directly into the surface of the cold-smoked salmon slices and refrigerate for at least 2 hours.

- **Mix the scallion schmear.**

Fold the finely chopped scallions into the softened block cream cheese using a stiff spatula until evenly distributed. Do not overmix or use a food processor, which will destroy the texture and turn it into a watery green paste.

INSTRUCTIONS

1. **Mix the master dough matrix.**

In the bowl of a stand mixer fitted with a dough hook, combine the 530 grams of lukewarm water and the yeast, resting for 2 minutes to hydrate. Add the high-gluten flour, diastatic malt powder, and 20 grams of kosher salt. Mix on low speed for 8 to 10 minutes until the stiff dough clears the sides of the bowl and becomes smooth and elastic.

2. **Execute the bulk ferment and shape the rings.**

Cover the bowl and rest at room temperature for 45 to 60 minutes until noticeably puffy. Turn the dough onto an un-floured surface, divide into 12 equal 130-gram pieces, and roll into tight balls. Rest 10 minutes, then poke your thumb through the center of each and stretch the ring by twirling it around two fingers until the hole is 2 inches in diameter.

3. **Retard the dough overnight.**

Place the shaped bagels on baking sheets lined with parchment paper. Cover them tightly with plastic wrap and place in the refrigerator for 12 to 24 hours. Do not skip this; the cold proof develops the essential lactic tang and structural integrity.

4. **Boil the bagels in a malted bath.**

Preheat your home oven to 450°F with a baking stone on the middle rack. Bring 4 liters of water to a rolling boil in a wide pot, adding the barley malt syrup and baking soda. Drop the cold bagels in, 3 or 4 at a time, and boil for 45 to 60 seconds per side. Remove with a spider, shake off the excess water, and place back on the parchment.

1. Bake to a deep mahogany finish.

Slide the parchment directly onto the preheated baking stone. Bake for 15 to 18 minutes, rotating halfway through, until the crust is a rich, dark brown. Remove and cool completely on a wire rack.

2. Build the sandwich like a seasoned deli counter worker.

Slice a bagel perfectly in half along its equator with a serrated knife. Spackle a generous, half-inch layer of scallion schmear onto the bottom half only with a flick of the wrist. Ribbon 3 ounces of the pastrami-spiced salmon over the cheese, folding the slices to create volume. Top with the paper-thin red onion. Dry the pickled green tomato slices on a paper towel before layering them on. Press the top half down firmly and slice cleanly down the middle.

CHEF'S NOTES

● **Low hydration is non-negotiable.**

A 53 percent hydration ratio and high-gluten flour are what give a New York bagel its dense, chewy resistance. Resist the urge to add more water if the mixer struggles initially; if the motor overheats, finish kneading by hand.

● **The foundational matrix baker's percentages.**

For the serious baker scaling this dough, the unbreakable ratios are 100 percent high-gluten flour, 53 percent water, 2 percent kosher salt, 1.5 percent diastatic malt powder, and 0.5 percent instant yeast. The malt's amylase enzymes are crucial for breaking down starches into sugars during the cold retard.

● **The scooped bagel.**

While purists may scoff, scooping out the soft crumb from the top and bottom halves before building creates a structural trench. It holds more schmear and prevents slippery ingredients like wet tomatoes and lox from sliding out when bitten into.



The Apollo Whitefish & Pickled Pepper

סלט דג לבן מעושן

salat dag lavan meushan

This isn't the lethargic, mayo-drenched sludge of a strip-mall deli. It's a structural marvel: a shatteringly crisp, cold-proofed bagel serving as the foundation for rich, hot-smoked whitefish cut aggressively by sharp mustard and the vinegar burn of pickled peppers. It's an obsessive, unapologetic nod to the historic appetizing counters of the Lower East Side, modernized for the weekend baker seeking that transcendent, sixteen-dollar Orchard Street experience right in their own kitchen.

INGREDIENTS

1000 g	high-gluten flour	1/4 cup	full-fat sour cream
520 g	filtered water <i>at 70°F</i>	1 med	celery rib <i>finely brunoise</i>
20 g	fine sea salt	2 tbsp	fresh lemon juice
15 g	diastatic malt powder	1 tbsp	fresh chives <i>finely snipped</i>
4 g	instant commercial yeast	1 tbsp	fresh dill <i>finely chopped, plus extra fronds for garnish</i>
2 tbsp	non-diastatic malt syrup	1 tbsp	spicy brown deli mustard
1 cup	everything or sesame seed mix	1 tbsp	pickled jalapeño rings <i>roughly chopped</i>
1 1/2 lb	whole hot-smoked whitefish <i>skin and pin bones discarded, gently flaked</i>	1 med	Persian cucumber <i>cut into thin slices</i>
1/3 cup	mayonnaise		

PREPARATION

- **Clear the decks for the cold retard.**

Ensure your refrigerator has enough flat, uninterrupted space to accommodate the covered sheet pans of bagels for a full 24 hours.

- **Cure the whitefish salad.**

If time allows, mix the whitefish salad an hour before serving, or even the night before, to allow the sharp alliums and lactic tang of the sour cream to properly meld with the smoke.

INSTRUCTIONS

1. **Hydrate the malt and mix the foundational stiff dough.**

In the bowl of a heavy-duty stand mixer fitted with a dough hook, combine the water, yeast, and diastatic malt. Allow to hydrate for 5 minutes, then add the high-gluten flour and salt, mixing on the lowest speed for 8 to 10 minutes until the friction forces the exceptionally dry mass to hydrate.

2. **Bulk ferment the mass and portion into uniform rounds.**

Transfer the dough to an ungreased counter, form into a tight boule, and rest covered with a damp towel for 1 hour. Divide the dough into 115g portions and roll each into a tight, seamless ball.

3. **Shape the bagels and commit to the cold retard.**

Punch a hole directly through the center of the dough ball and stretch outward evenly until the hole is approximately 2 inches wide. Place on semolina-dusted parchment lined baking sheets, cover tightly with plastic wrap, and refrigerate for 12 to 24 hours to develop the crust's complex matrix.

4. **Execute the float test and boil in malted water.**

Bring a large pot of water to a rolling boil with the non-diastatic malt syrup. Drop one cold bagel into a bowl of water; if it floats, boil the batch for 45 seconds per side. If it sinks, let the pans sit at room temperature for 30 minutes before proceeding.

5. **Seed the wet dough and bake to a blistered mahogany.**

While still wet from the boil, dip the bagels face-down into your seed mix. Transfer to parchment-lined sheets and bake at 450°F for 15 minutes, rotate the pans, and bake for an additional 5 to 8 minutes until deeply browned and heavily blistered.

6. **Deconstruct the whitefish with obsessive precision.**

Peel back the golden skin of the whitefish and discard it. Using your fingers, lift the meat away from the spine and rib cage, flaking it into a large bowl while meticulously hunting down and discarding every last pin bone.

1. Bind the salad without crushing the delicate flakes.

In a separate bowl, whisk together the mayonnaise, sour cream, lemon juice, celery, chives, chopped dill, and a heavy crack of black pepper. Pour over the fish and gently fold from the bottom up until just moistened.

2. Bisect the bagel with a horizontal, serrated cut.

Using a proper bagel knife, slice the cooled bagel precisely in half along its equator, keeping the blade perfectly horizontal to ensure an even platform for the sandwich build.

3. Apply the unconventional mustard schmear.

Lay both halves cut-side up. Using an offset spatula, apply a thin, even layer of spicy brown mustard to the bottom half, laying down the acidic foundation necessary to cut the oily fish.

4. Build the sandwich architecture for maximum structural integrity.

Using an ice cream scoop, portion the whitefish salad over the mustard and spread evenly to the crust's edge. Scatter the chopped pickled jalapeños over the fish, shingle the cucumber slices to lock it down, and finish with delicate dill fronds, flaky salt, and the top half of the bagel.

CHEF'S NOTES

● **Never scoop a properly fermented bagel.**

While scooping the soft interior crumb is a standard deli request to hold massive amounts of sloppy salads, doing it here is a crime against baking. Our master dough produces an airy, digestible crumb that compresses perfectly under the bite. Scooping ruins the structural integrity required to support the whitefish.

● **Respect the appetizing tradition.**

Do not attempt to make this salad with poached cod or canned tuna. The deeply woody, hot-smoked flesh of a Great Lakes whitefish is the non-negotiable soul of the dish.



The Heirloom Tomato, Oil, & Schmear

You don't need a white tablecloth to understand a perfect marriage of fat, acid, and salt. You just need a blistered, malt-boiled bagel, a mercilessly heavy hand with the scallion cream cheese, and a summer tomato treated with the respect it deserves. This recipe covers the whole glorious, unapologetic process: the strict, low-hydration master dough, the mandatory overnight proof, and the precise, counter-staff assembly of an olive-oil-drenched masterpiece. It demands to be eaten standing up over the sink, proving exactly why a proper deli sandwich is worth every penny.

INGREDIENTS

850 g	high-gluten flour	1 tbsp	kosher salt <i>reserved for the boil</i>
476 g	water <i>cooled to approx. 80°F</i>	2 oz	scallion cream cheese
17 g	fine sea salt	1 large	heirloom tomato <i>sliced into 1/3-inch slabs</i>
8 1/2 g	instant yeast	1/2 tsp	kosher salt <i>for purging the tomato</i>
7 g	diastatic malt powder	1 tbsp	extra virgin olive oil
21 g	barley malt syrup	1 pinch	flaky sea salt
1 gal	water <i>reserved for the boil</i>	1 pinch	black pepper <i>freshly cracked</i>
2 tbsp	barley malt syrup <i>reserved for the boil</i>		

INSTRUCTIONS

1. Mix the master dough.

In the bowl of a stand mixer, combine the water, yeast, barley malt syrup, and diastatic malt powder, whisking briefly. Add the high-gluten flour and fine sea salt.

2. Knead into a stiff matrix.

Mix on the lowest speed for 4 to 5 minutes until a shaggy dough forms, rest for 5 minutes, then knead on the second speed for 6 to 8 minutes until exceptionally firm and smooth.

3. Bulk ferment and shape.

Cover and rest at room temperature for 1 hour. Divide into 115g portions, roll into tight balls, and poke your thumb through the center to stretch out 2-inch rings.

4. Retard the dough overnight.

Place the shaped bagels on a parchment-lined pan, wrap airtight, and refrigerate for 12 to 24 hours. This long cold proof is non-negotiable for that complex, malty crust.

1. Boil in a malt bath.

Bring a gallon of water, 2 tablespoons of malt syrup, and 1 tablespoon of kosher salt to a rolling boil. Drop the cold bagels in directly from the fridge, boiling for 45 seconds per side.

2. Bake to blistered perfection.

Bake the boiled bagels at 450°F for 16 to 20 minutes until deeply golden brown, then cool on a wire rack.

3. Purge the heirloom tomato.

Lay the thick tomato slabs on paper towels, season aggressively with kosher salt, and let them sit for 10 minutes to extract excess cellular water.

4. Slice and scoop the bagel.

Bisect a cooled bagel horizontally with a serrated knife and lightly tear out the doughy center crumb to create a structural trench for the wet ingredients.

5. Toast until rigid.

Toast the bagel halves heavily so they can stand up to the olive oil and tomato juices without turning to mush.

6. Apply the schmear.

Generously spackle both the top and bottom halves edge-to-edge with scallion cream cheese, creating a waterproof lipid barrier.

7. Layer and dress the build.

Overlap the drained tomato slices on the bottom half, drizzle aggressively with extra virgin olive oil, and finish with flaky sea salt and cracked black pepper.

8. Close and serve immediately.

Press the top half down firmly to lock the architecture together, slice on a slight bias, and eat.

CHEF'S NOTES

- **To Scoop or Not to Scoop?**

In the deli world, scooping a bagel is highly polarizing. But for a wet, heavy build like the Heirloom Tomato, it is structurally brilliant. The resulting trench holds the cream cheese and catches the oil, ensuring the sandwich bites cleanly without sliding apart.

- **The Diastatic Malt Mandate.**

Do not confuse diastatic malt powder with barley malt syrup. Diastatic malt contains active enzymes that digest starches into fermentable sugars during the cold proof. This is the scientific secret to a soft, chewy crumb and a perfectly blistered crust.

- **Baker's Percentages.**

For the true obsessives: the master dough is built on 100% high-gluten flour, 56% water, 2% salt, 1% yeast, 0.8% diastatic malt, and 2.5% barley malt syrup. Scale mathematically to your heart's content.



The Late-Night Wood-Fired Pizza Bagel

The pizza bagel occupies a highly contested space in the American culinary canon, representing the literal marriage of the Eastern European Jewish bagel and the Italian Neapolitan pizza. Forget the microwaveable freezer-aisle tragedies of your youth; the authentic version is a masterpiece of contrasting textures. Here, a dense, malt-boiled, cold-proofed New York crust meets the vibrant acidity of raw San Marzano tomatoes and blistered, high-quality deli mozzarella, finished under a blazing broiler to mimic the rapid char of a wood-fired oven.

INGREDIENTS

600 g	high-gluten bread flour	2 tbsp	extra virgin olive oil
340 g	warm water	1 tsp	kosher salt
1 1/2 tsp	diastatic malt powder	6 large	fresh basil leaves <i>torn by hand</i>
2 tsp	kosher salt	1 small	garlic
1 1/2 tsp	instant yeast	clove	<i>microplaned into a paste</i>
4 l	water	4 large	low-moisture whole milk deli mozzarella slices
1 1/2 tbsp	non-diastatic barley malt syrup	2 oz	cup-and-char pepperoni
28 oz	DOP San Marzano whole peeled tomatoes <i>crushed thoroughly by hand into a chunky sauce</i>	1 tbsp	Pecorino Romano <i>grated</i>
		1 pinch	dried oregano

PREPARATION

- **Prepare the raw Neapolitan pizza sauce before you begin the final assembly.**

In a large bowl, mix the hand-crushed San Marzano tomatoes, extra virgin olive oil, 1 teaspoon kosher salt, torn basil, and garlic paste. Let it rest at room temperature for at least 30 minutes, and never cook it on the stove.

INSTRUCTIONS

- 1. Whisk the warm water, instant yeast, and diastatic malt powder together in the bowl of your stand mixer, allowing it to sit for 5 minutes before adding the flour and salt.**

The active enzymes in diastatic malt are crucial for breaking down complex starches over the long cold proof.

- 1. Mix on low speed until a shaggy dough forms, then attach the dough hook and knead on medium-low for 10 to 12 minutes until smooth and highly elastic.**

This is an authentic low-hydration dough sitting at 56.6 percent; do not panic if it seems dry, as it requires rigorous mechanical force to hydrate fully and will leave the bowl completely clean.

- 2. Turn the dough onto a clean, unfloured surface, form it into a tight ball, and let it rest in a lightly oiled, covered bowl for 1 hour.**

- 3. Divide the dough into eight equal pieces, roll them into tight balls, and push your thumb through the center of each to gently stretch a 2-inch wide ring.**

- 4. Place the shaped bagels on a cornmeal-dusted, parchment-lined baking sheet, cover tightly with plastic wrap, and refrigerate for 12 to 24 hours.**

This long cold retardation is non-negotiable; it develops complex flavor and dehydrates the exterior just enough to form the skin necessary for a beautifully blistered crust.

- 5. Preheat your oven to 475°F with a baking stone on the middle rack, bring 4 liters of water to a rolling boil, and whisk in the non-diastatic barley malt syrup.**

- 6. Boil the cold bagels, three at a time, for exactly 45 seconds per side before transferring them to a wire rack to drain.**

- 7. Slide the parchment of boiled bagels directly onto the preheated baking stone and bake for 15 to 18 minutes until deep mahogany brown, then cool completely.**

- 8. Move your baking stone to the highest rack of your oven under the broiler element, turn the broiler on high, and preheat for 15 minutes.**

- 9. Slice two of the cooled bagels horizontally and use your thumbs to tear away a shallow trench in the doughy interior of each half.**

This counter-staff technique creates a 'scoop' that acts as a structural basin, holding the raw tomato sauce securely so it doesn't slide off the domed crust.

- 1. Spread exactly one heaping tablespoon of the raw tomato sauce into each scooped basin, and lay one large slice of deli mozzarella over the top.**
Do not over-sauce; respecting the proper schmear-to-protein ratio keeps moisture controlled so the bagel chew is uncompromised.
- 2. Apply the pepperoni and carefully place the assembled bagels directly onto the blazing hot baking stone under the broiler for 3 to 5 minutes.**
Do not walk away; watch them obsessively until the mozzarella rapidly bubbles, blisters, and takes on leopard-spotted char marks.
- 3. Remove immediately, hit them with a dusting of grated Pecorino Romano and a pinch of dried oregano, and let rest for 3 minutes before eating.**

CHEF'S NOTES

- **For a true Jewish deli fusion, try the Lox-and-Tomato Pizza Bagel variant.**
Replace the tomato sauce with a heavy schmear of scallion cream cheese, and top with fresh tomato slices that have been salted and drained on paper towels. Broil with a thin slice of mozzarella until melted, then remove from the oven and immediately drape with bias-cut Nova lox, letting the residual heat gently warm the fish without cooking it.



The Sweet & Salty Cinnamon Raisin

Raisin

בייגל

beygl

The cinnamon raisin bagel is too often dismissed as a saccharine Midwestern bastardization, a pale bread ring pumped full of supermarket dough conditioners. But strip away the plastic and return it to the punishingly low-hydration matrix of the Lower East Side bagel unions, and you find something brilliant. This is a rigorous, malt-boiled canvas possessing enough structural integrity and earthy depth to support an unapologetically heavy deli build. Finished with an

aggressive hit of flaky sea salt straight out of the boil, it strikes a sophisticated tension between the spiced sweetness of the crumb and a sharp saline crunch.

INGREDIENTS

250 g	raisins <i>steeped in hot water for 15 minutes, drained, and patted completely dry</i>	20 g	kosher salt
550 g	warm water <i>at 80°F</i>	10 g	diastatic malt powder
5 g	instant yeast	15 g	ground cinnamon
20 g	barley malt syrup	20 g	brown sugar
1000 g	high-gluten flour	3 tbsp	barley malt syrup <i>reserved for the boiling bath</i>
		1 tbsp	flaky sea salt <i>reserved for topping</i>

PREPARATION

- **Slice horizontally, dead center.**

Use a serrated bread knife. Keep the blade flat and rotate the cooled bagel against the blade, not the blade against the bagel.

- **Apply a proper deli schmear.**

With a proper bagel-knife twist, use a generous, swooping motion to lay down a layer of plain or scallion cream cheese at least a quarter-inch thick on the bottom half. This fat acts as a barrier protecting the bread.

- **Layer the savory proteins.**

Place three slices of rigid, thick-cut applewood smoked bacon or a high-quality maple chicken sausage patty directly over the schmear.

- **Build the bodega-style egg.**

Scramble two eggs with a pinch of salt, pour onto a hot, buttered skillet to set into a thin crepe, fold it over onto itself into a tidy square, and place the hot egg directly onto the meat.

- **Melt the cheese and add the kicker.**

Immediately place a slice of sharp yellow cheddar and American cheese on the hot egg to encourage melting, then drizzle an aggressive zigzag of hot honey over the top.

- **Crown and compress.**

Cap with the salt-crusted top half, press down firmly with the palm of your hand to compress the structure, slice cleanly in half down the middle, and take a bite knowing this is exactly what you would have paid \$16 for on Orchard Street.

INSTRUCTIONS

1. **Hydrate the yeast and malt.**

In the bowl of your stand mixer, whisk together the 80°F warm water, instant yeast, and 20g of barley malt syrup, letting it sit for 5 minutes until the malt dissolves and the yeast awakens.

2. **Combine the dry matrix.**

In a separate large bowl, whisk together the high-gluten flour, kosher salt, diastatic malt powder, ground cinnamon, and brown sugar.

3. **Knead with extreme caution.**

Attach the dough hook, add the dry ingredients to the wet, and knead on low speed for 4 to 5 minutes. At exactly 55% hydration, this dough will fight the hook; if your mixer motor whines, immediately turn the dough out onto an un-floured counter and hand-knead for 5 to 8 minutes until smooth, muscular, and slightly tacky.

4. **Incorporate the thirsty fruit.**

Flatten the kneaded dough into a large rectangle, scatter the drained and plumped raisins over the surface, and fold the dough over onto itself. Knead aggressively to distribute the fruit, chopping the dough with a bench scraper and stacking it back together if the raisins resist, finally forming a tight, smooth ball.

1. Divide and rest the dough.

Turn the dough onto an un-floured surface, use a kitchen scale to divide it into 12 equal pieces weighing roughly 115g to 120g each, roll them into tight, seamless balls, and let them rest covered with a damp towel for 15 minutes to relax the gluten.

2. Shape via the belly-button poke.

Coat your index finger in flour, pierce directly through the center of a rested ball to the counter, pick up the dough ring, and insert both index fingers into the hole. Gently twirl the dough like a steering wheel, stretching the hole until it is about 2 inches in diameter.

3. Retard the dough overnight.

Place the shaped bagels onto two parchment-lined baking sheets lightly brushed with neutral oil, cover tightly with plastic wrap, and refrigerate for 12 to 24 hours. The cold proof slows yeast activity while the diastatic malt continues to break down starches, building complex deli flavors and creating the micro-blisters that define a proper crust.

4. Prepare the oven and the malt boil.

One hour before baking, place a pizza stone or baking steel on the middle rack of your oven and preheat to 450°F. Fill a wide, heavy-bottomed pot with 3 to 4 quarts of water, bring to a rolling, aggressive boil, and whisk in 3 tablespoons of barley malt syrup until it looks like strong, dark tea.

5. Test the float and boil.

Drop one cold bagel into a bowl of water; if it floats immediately, the batch is ready. Carefully lower 3 to 4 bagels into the rolling boil without crowding the pot, boiling for exactly 45 to 60 seconds, flipping them with a spider, and boiling for another 45 to 60 seconds to gelatinize the exterior starches.

1. **Salt and bake.**

Remove the bagels to a wire cooling rack and immediately, while the gelatinized crust is still wet and sticky, aggressively sprinkle the tops with high-quality coarse flaky sea salt. Slide the parchment directly onto the preheated baking stone and bake for 15 to 20 minutes, rotating halfway through, until a deep, mahogany brown.

2. **Cool before slicing.**

Transfer the baked bagels to a wire rack and let them cool for at least 30 minutes. Cutting into a hot bagel compresses the crumb and ruins the structural integrity you just spent 24 hours building.

CHEF'S NOTES

- **Plumping the raisins.**

Do not skip steeping the raisins in hot water. Raisins are highly hygroscopic; introduced dry, they will aggressively absorb ambient moisture from a dough that is already starved for water at 55% hydration, causing the bagels to tear and bake up like concrete.

- **Protect your stand mixer.**

If your home stand mixer struggles with the stiff dough, do not risk stripping the gears. Kneading by hand for 10 minutes is an excellent upper-body workout and connects you physically to the lineage of the Local 338 bakers.

- **Diastatic vs. non-diastatic malt.**

Diastatic malt contains active enzymes that break down starches to feed the yeast during the long cold proof. If you cannot source it, omit it entirely, but you absolutely must still use the thick, dark barley malt syrup in both the dough and the boil for that iconic deli flavor.

- **The controversial scoop.**

In modern shops, it's common to request a bagel 'scooped'—using fingers to pull out the dense, doughy interior of the halves. Purists view this as sacrilege, but from an architectural standpoint, a scooped bagel allows for a vastly higher volume of schmear and egg without the sandwich sliding apart under compression.



Chapter 2 — Cream Cheeses & Schmears: The Emulsified Foundation

A deep dive into the creamy, unctuous spreads that elevate a bagel into a meal, featuring from-scratch cultured plain cream cheese and the canonical deli-style schmears.

A bagel stripped of its schmear is just a roll with a hole. It's the spread—that thick, unapologetic swipe of cultured dairy—that elevates a humble ring of boiled dough into a meal, a morning ritual, a blue-collar sacrament. You don't

just lightly butter a proper deli bagel; you spackle it.

Here is the emulsified foundation of the modern deli case. It starts with a from-scratch cultured cream cheese that actually tastes like something—tangy, rich, and structurally sound. From there, we dive straight into the canon: the bracing bite of scallion, the pink, smoky salvation of lox spread, and the unapologetic brine of whitefish salad. These aren't polite, watered-down spreads. They are heavy-duty, engineered for early mornings, wax paper wrappers, and eating standing up on a crowded sidewalk.





Lox Schmear

לאקס און שמירקעז

laks un shmirketz

This is not a polite tea sandwich spread. It is the assertive, deeply savory schmear that stains the wax paper of a true New York appetizing shop, born from the brilliance of using economical, flavor-dense lox trim. We rely on the mechanical violence of a stand mixer to whip dense brick cheese and heavy cream into a glorious, ethereal cloud before folding in sharp pops of caper brine and citrus. It is a masterclass in balance, cutting through rich lipid density to build an unapologetic Jewish-American classic that makes you understand exactly why you pay sixteen dollars at a real deli counter.

INGREDIENTS

16 oz	full-fat brick cream cheese <i>softened to room temp</i>	3 tbsp	fresh chives <i>minced very finely</i>
3 tbsp	heavy whipping cream	1 tbsp	fresh dill <i>minced</i>
6 oz	lox trim <i>minced to 1/4-inch pieces</i>	1 1/2 tbsp	non-pareil capers <i>drained and roughly chopped</i>
1 tbsp	fresh lemon juice	1/2 tsp	black pepper <i>freshly ground</i>
1 tsp	lemon zest		

PREPARATION

- **Temper the cream cheese.**

Remove the brick cream cheese from the refrigerator and let it sit at room temperature for exactly 30 to 45 minutes so it can yield to the mixer without the fat separating or sweating.

- **Prepare the mise en place.**

Aggressively mince the lox trim, herbs, and capers before you begin mixing, as the final folding process moves quickly and requires your full attention.

INSTRUCTIONS

- 1. Execute the primary aeration.**

Place the tempered cream cheese into the bowl of a stand mixer fitted with the paddle attachment and beat on medium speed for 1 to 2 minutes until smooth and free of lumps.

- 2. Double-whip the base to a cloud.**

Reduce the speed to low, drizzle in the heavy whipping cream, then increase to medium-high and whip aggressively for 3 to 4 minutes, stopping halfway to scrape down the sides with a rubber spatula.

1. Fold and emulsify the inclusions.

Drop the mixer to its lowest stir setting, add the lox trim, lemon juice, lemon zest, chives, dill, capers, and black pepper, letting the paddle turn for just 15 to 20 seconds to keep the salmon in distinct, jewel-like flecks.

2. Cure and store the schmear.

Transfer the mixture to an airtight deli container and chill in the refrigerator for at least 1 hour to let the lactic tang marry with the smokiness of the fish and the sharp bite of the alliums.

CHEF'S NOTES

● **Build the authentic sandwich architecture.**

To get the true Orchard Street experience, use a heavy bagel knife to apply a generous mound of schmear to the bottom of a halved everything bagel and a thinner layer to the top, creating a waterproof barrier for salted tomatoes, paper-thin red onions, and bias-cut whole Nova ribbons.

● **Respect the lox trim economy.**

Sourcing smoked salmon trimmings from a reputable deli counter provides a more robust smoky flavor from the pellicle while saving money compared to buying premium center-cut slices.

● **Storage constraints.**

This authentic schmear will keep in the refrigerator for 5 to 7 days, but never freeze it, as the emulsion will shatter and result in a grainy, watery texture upon thawing.



Bacon & Scallion "Double Punch"

If the malt-boiled bagel is the soul of the New York delicatessen, the schmear is its beating heart. Our Eastern European ancestors would probably balk at the idea of aggressively whipping pork fat into dairy, but this is modern America, and tradition is a starting point, not a cage. By slowly rendering thick-cut bacon and whipping the warm, smoky liquid fat directly into the cream cheese alongside a splash of highly carbonated seltzer—the ultimate bodega secret—you create a luscious, airy emulsion. It's obsessive, it's undeniably authentic, and it'll make that sixteen-dollar weekend sandwich look like child's play.

INGREDIENTS

16 oz	full-fat brick cream cheese <i>softened to room temperature</i>	2 tbsp	plain seltzer water <i>cold</i>
5 strips	thick-cut smoked bacon	1 tsp	kosher salt
1 bunch	scallions <i>roots removed, very finely sliced</i>	1 tsp	white sugar
		1 tsp	fresh lemon juice

PREPARATION

- **Prepare the canvas.**

Slice a freshly baked, malt-boiled Everything Bagel horizontally with a serrated bread knife. If a guest requests a scooped bagel to reduce carbohydrates, use your thumbs to gently tear out the doughy interior of both halves, leaving the crust intact.

- **Nail the schmear ratio.**

A proper deli bagel boasts a 1:1 ratio of schmear to bread. Apply a generous, golf-ball-sized mound of the Double Punch to the bottom half with a firm twisting motion, pushing it outward to crown the edges. Apply a thinner layer to the top half to act as an adhesive.

- **Layer the acid and crunch.**

Lay down three thin slices of ripe hothouse tomato. Crucially, these must be lightly salted and drained on a paper towel for 3 minutes before assembly to draw out water and prevent a soggy bagel.

- **Drape the protein.**

Delicately drape 3 ounces of high-quality, thinly sliced Nova lox over the tomatoes in rippling, airy folds. Never lay the fish flat. Cap it with the top half and press down firmly to lock the sandwich together.

INSTRUCTIONS

1. **Render the fat.**

Lay the bacon strips in a cold, heavy skillet over medium-low heat, cooking until the fat is entirely rendered and the meat is shatteringly crisp.

2. **Harvest the liquid gold.**

Transfer the crispy bacon to a paper towel to drain, then carefully pour exactly 2 tablespoons of the warm liquid fat into a ramekin. Let the bacon cool, then chop it very fine.

3. **Whip the foundation.**

Beat the room-temperature cream cheese in a stand mixer fitted with the paddle attachment until perfectly smooth and lump-free.

4. **Emulsify the fat.**

With the mixer running on medium-low, slowly drizzle in the warm bacon fat, followed by the salt, sugar, and lemon juice, beating until fully absorbed into the dairy matrix.

5. **Aerate with seltzer.**

Turn the mixer down to low, pour in the cold seltzer water, then crank it to medium-high for 60 to 90 seconds until the carbon dioxide violently aerates the cheese into a fluffy, glossy cloud.

6. **Fold the solids.**

Using a spatula, gently fold the finely chopped bacon and sliced scallions into the aerated cream cheese. Do not use the mixer for this step, or you'll crush the bacon and turn the cheese a muddy gray.

7. **The cold proof.**

Transfer the schmear to an airtight container and refrigerate for 12 to 24 hours. As it rests, the fat-soluble allium compounds from the scallions will bleed into the dairy, marrying the flavors. Resist the urge to eat it immediately.

CHEF'S NOTES

- **A note on mixers.**

If you don't possess a stand mixer, a deep bowl and a handheld electric beater will suffice. Do not attempt to hand-whisk cold block cream cheese.

- **Sourcing the fat.**

If your bacon is water-injected supermarket fare and yields less than two tablespoons of fat, make up the difference with a high-quality neutral oil or softened unsalted butter. Achieving the full fat volume is critical.

- **Seltzer is non-negotiable.**

If seltzer is truly unavailable, tap water will soften the cheese, but it lacks the carbon dioxide required to physically aerate the matrix. Your schmear will be smooth but noticeably denser.



The "King's Point" Nacho-Jalapeño

At Washington D.C.'s Call Your Mother deli, they playfully subvert old-school Kosher laws, mashing up the dense, malt-tinged rigor of a traditional New York bake with unapologetic American excess. The "King's Point" is a masterclass in high-impact umami: an authentic, long-proofed cheddar bagel anchoring an emulsified wall of roasted nacho-jalapeño schmear, thick-cut bacon, and a heap of crispy alliums. It's Boca meets Brooklyn, engineered for the morning after a long night out, and worth every second of the overnight proof.

INGREDIENTS

1000 g high-gluten flour

525 g	water <i>lukewarm</i>	1 tsp	baking soda
100 g	honey	16 oz	full-fat cream cheese <i>softened to room temperature</i>
50 g	diastatic malt powder	4 oz	extra-sharp cheddar cheese <i>finely grated</i>
20 g	kosher salt	3 large	fresh jalapeños
10 g	non-diastatic malt syrup	1/4 cup	roasted red peppers <i>patted entirely dry and finely diced</i>
14 g	instant dry yeast	1/2 tsp	garlic powder
300 g	sharp cheddar cheese <i>grated</i>	1/2 tsp	freshly cracked black pepper
6 qt	water	1 lb	thick-cut smoked bacon <i>cooked until crisp and halved</i>
60 g	non-diastatic malt syrup	3/4 cup	crispy fried shallots

INSTRUCTIONS

1. Mix the master dough to establish a stiff, low-hydration matrix.

In the bowl of a stand mixer fitted with a dough hook, combine the high-gluten flour, diastatic malt powder, yeast, and salt. The diastatic malt is essential here, providing active enzymes that break down starches to feed the yeast and guarantee a deeply browned crust. Dissolve the honey and 10g of non-diastatic malt syrup into the lukewarm water, then stream into the dry ingredients with the mixer on low. Knead for 8 to 10 minutes until a very stiff, smooth, and elastic ball forms.

2. Portion the dough and shape the bagels.

Turn the dough out onto an unfloured surface and divide it into 12 equal portions, roughly 140g each. Roll into tight balls. Poke your thumb straight through the center of each ball and gently stretch the dough outward to form a ring, leaving a 2-inch hole.

1. Retard the dough overnight in the refrigerator.

Place the shaped bagels on parchment-lined baking sheets, cover tightly with plastic wrap, and transfer immediately to the refrigerator. Allow to cold proof for 12 to 24 hours. This slow, enzymatic fermentation is the non-negotiable secret to an authentic New York deli crumb.

2. Roast and prep the jalapeños for the schmear.

Preheat the oven or broiler to 450°F. Roast the whole jalapeños on a foil-lined baking sheet for 15 minutes, turning occasionally, until the skins are blistered and blackened. Cover tightly with plastic wrap to steam for 10 minutes, then peel away the skins, remove the seeds, and finely dice the flesh.

3. Whip the emulsified nacho-jalapeño schmear.

In a clean stand mixer bowl fitted with the paddle attachment, beat the softened cream cheese on medium-high speed for 2 minutes until aerated. Add the grated extra-sharp cheddar, diced jalapeños, dried and diced roasted red peppers, garlic powder, and black pepper. Pulse on low speed just until evenly distributed, then chill for at least 1 hour to stabilize the emulsion.

4. Boil the bagels in an alkaline malt bath.

Preheat your oven to 450°F. Bring the 6 quarts of water to a rolling boil in a wide pot. Add the 60g of malt syrup and baking soda. Working in batches, drop the cold bagels directly from the fridge into the boiling water. Boil for 1 minute, flip, and boil for 1 additional minute before removing with a spider skimmer.

5. Top with cheddar and bake until caramelized.

While the boiled bagels are still wet and tacky on the parchment-lined sheet, drape about 25g of grated sharp cheddar cheese over each one. Bake for 14 to 17 minutes, rotating halfway through, until the crust is deeply golden brown and the cheese is crisped at the edges. Cool completely on a wire rack.

6. Slice the cheddar bagel evenly through the equator.

Using a serrated bagel knife, make a clean, level cut through the center of a cooled cheddar bagel to prepare for counter-style assembly.

1. Apply a thick, undulating wall of schmear.

Using a deli spreader, apply a generous 1/2-inch layer of the nacho-jalapeño cream cheese to the bottom half of the bagel. Apply a slightly thinner glue layer to the top half. The cream cheese acts as a vital lipid barrier against the hot bacon.

2. Layer the protein and the crunch.

Shingle three halved pieces of crispy bacon evenly across the bottom schmear layer. Heap two tablespoons of crispy shallots directly over the bacon.

3. Lock the sandwich together and cut sharply on the bias.

Crown with the top half of the bagel and press down firmly with the flat of your palm to marry the ingredients. Slice directly in half diagonally on a 45-degree angle to showcase the cross-section. Serve immediately.

CHEF'S NOTES

● **The Baker's Percentages**

For those scaling the master dough, the exact ratios are: High-Gluten Flour 100%, Water 52.5%, Honey 10%, Diastatic Malt Powder 5%, Kosher Salt 2%, Non-Diastatic Malt Syrup 1%, Instant Dry Yeast 1.4%.

● **The Deli Scoop**

If you want to recreate the ultimate structural well for a massive payload of cream cheese and bacon, use your thumbs to gently tear away the soft, white crumb from the top half of the sliced bagel. This leaves a hollowed-out crust that maintains its integrity under pressure—a classic deli counter move for heavy sandwiches.



The Tompkins Square Authentic Tofu-Veggie Spread

A proper deli case tofu schmear isn't modern vegan health food; it is an ingenious, dense, unapologetic emulation of dairy fat born from old-school kosher necessity. To recreate the iconic weekend spread of a legendary shop without relying on commercial tubs of gum-stabilized soy, you have to lean on physical science. It requires water-packed tofu squeezed within an inch of its life, refined coconut oil to mimic the clean melt of dairy, and a rainbow of aggressively wrung-out brunoised vegetables. Whip it hard in a stand mixer, let it set overnight, and it becomes the exact, knife-ready masterpiece you would happily drop sixteen bucks for on a Sunday morning.

INGREDIENTS

14 oz	extra-firm water-packed tofu <i>pressed to expel excess moisture</i>	1/4 cup	red bell pepper <i>seeded and finely brunoised</i>
1/2 cup	refined coconut oil <i>melted</i>	1/4 cup	scallions <i>green and pale green parts only, sliced into thin rings</i>
1 1/2 tbsp	apple cider vinegar	2 tbsp	radish <i>finely brunoised</i>
1 tbsp	fresh lemon juice	1 tbsp	fresh dill <i>finely minced</i>
1 tbsp	nutritional yeast	1 pinch	kosher salt
1 tsp	white miso paste	1 pinch	black pepper <i>freshly ground</i>
1 1/2 tsp	Diamond Crystal kosher salt		
1/4 cup	carrots <i>peeled and finely brunoised</i>		

PREPARATION

- **Slice the freshly baked, malt-boiled bagel completely in half laterally.**
If you insist on a scooped bagel, gently hollow out the soft interior crumb of the top half only. Scooping the bottom half destroys the foundational integrity of the sandwich.
- **Apply a generous, sweeping layer of the chilled schmear to both halves.**
Gather about a rounded tablespoon per side and use an offset sandwich knife to create textured swoops and valleys with a slight twist of the wrist, rather than scraping it completely flat.
- **Season the sliced tomatoes to concentrate their umami.**
Lay crosswise slices of a ripe tomato on a paper towel, season immediately with kosher salt and black pepper, and let sit for sixty seconds before placing two slices onto the bottom schmear.
- **Drape paper-thin, bias-cut Nova smoked salmon over the tomatoes in folded ribbons.**
Do not lay a thick slab of fish flat. The folded pattern creates necessary height and texture. Aim for roughly two to three ounces of high-quality fish per sandwich.

- **Scatter the capers and paper-thin red onions over the lox.**

The red onion should be sliced so thinly as to be completely translucent.

- **Crown the sandwich with the top half of the bagel and slice cleanly.**

Press down gently enough to marry the ingredients without forcing the schmear to breach the perimeter, then cut through the middle with a serrated bread knife.

INSTRUCTIONS

- 1. Press the tofu aggressively to expel excess water.**

Wrap the block tightly in a clean kitchen towel or heavy-duty paper towels, place a heavy skillet on top, and press for 15 minutes. This step is non-negotiable, as excess water will destroy your dairy-like emulsion.

- 2. Purge the moisture from the diced vegetables.**

Toss the brunoised carrots, red pepper, and radish with a generous pinch of kosher salt in a mesh sieve. Let them sit for 10 minutes to draw out moisture, then turn them out onto paper towels and aggressively wring them dry so they do not weep into your schmear.

- 3. Blend the base emulsion until flawlessly smooth.**

Crumble the pressed tofu into a food processor. Add the melted refined coconut oil, apple cider vinegar, lemon juice, nutritional yeast, miso paste, and kosher salt. Process on high speed for two to three minutes, scraping down the sides as needed, until the mixture transforms from a crumbly paste into a completely silky cream.

- 4. Aerate the mixture in a stand mixer to replicate the authentic deli texture.**

Transfer the smooth tofu base to a stand mixer fitted with the paddle attachment. Whip on medium-high speed for two minutes to introduce air into the lipid matrix, mimicking the fluffy, perfectly spreadable texture of a commercial tub.

- 5. Fold in the aggressively dried vegetables, scallions, and dill.**

Remove the bowl from the mixer and, using a flexible silicone spatula, gently fold in the wrung-out brunoise, scallions, and minced dill until evenly distributed.

1. Chill the spread to firmly set the emulsion.

Transfer the spread to an airtight container and refrigerate for a minimum of 4 hours, or ideally overnight. As the temperature drops, the refined coconut oil will solidify, transforming the dip-like consistency into a dense, knife-ready schmear.

CHEF'S NOTES

- **Refined coconut oil is entirely non-negotiable.**

Do not substitute virgin or unrefined coconut oil under any circumstances, as the tropical flavor will instantly ruin the savory, authentic New York deli profile.

- **Never use silken tofu.**

Silken tofu lacks the rigid protein structure and contains far too much water, resulting in a runny spread that will weep and compromise the integrity of any sandwich you build.



The "Gleneagle" Candied Salmon & Za'atar

There is an ongoing war between traditionalists who believe a bagel requires nothing more than a plain schmear and Acme Nova, and a new vanguard treating the crusty roll as a blank canvas. This sandwich proves the vanguard right. Inspired by the brilliant "Gleneagle" from Washington D.C.'s Call Your Mother deli, it marries the Levantine zip of a fresh za'atar bagel to a hyper-rich, sweet-and-smoky candied salmon cream cheese. It is an obsessive, structurally sound masterpiece—and when you bite through that cool snap of cucumber and savory crunch of fried shallot into the caramelized fish, you will know exactly why it is worth every penny.

INGREDIENTS

8 oz	center-cut salmon fillet <i>skin-on, patted completely dry and cut into 1-inch strips</i>	4 oz	full-fat cream cheese <i>softened to room temperature</i>
2 tbsp	fine sea salt	1 large	malt-boiled za'atar bagel <i>halved horizontally</i>
1 cup	dark brown sugar <i>packed</i>	2 tbsp	crispy fried shallots
3/4 cup	high-quality honey	1/2 med	mini English cucumber <i>sliced into thin, 1/8-inch bias coins</i>
2 tbsp	extra-virgin olive oil	2 small	Romaine lettuce leaves <i>crisp inner leaves only</i>

PREPARATION

- **Ensure your bagels have undergone a proper 12-to-24-hour cold proof and diastatic malt boil.**

The structural integrity of this sandwich requires the dense, chewy crust of an authentic bagel, which cannot be rushed. Refer to Chapter 1 for the master dough and boiling parameters.

INSTRUCTIONS

- 1. Lightly season the flesh of the salmon strips with the sea salt.**

Leaving the skin on helps hold the fish together during the roast; it will peel off easily later.

- 2. Melt the cure into a dark, glossy syrup.**

In a medium saucepan over low heat, combine the dark brown sugar, honey, and olive oil. Stir gently until fully dissolved, then remove from heat and let it cool completely to room temperature so you do not inadvertently poach the raw fish.

- 3. Refrigerate the syrup-coated salmon uncovered for exactly two hours.**

Toss the salmon strips in the cooled syrup and place them skin-side down on a wire rack set over a foil-lined baking sheet. Leaving them uncovered allows a tacky pellicle to form on the surface, which is essential for deep caramelization.

1. Roast the salmon in a 450°F oven for 15 minutes.

Transfer the wire rack directly into the hot oven. The sugars will bubble and deeply caramelize, lightly charring the edges of the fish.

2. Cool the salmon completely before peeling away the skin and shredding the flesh.

Discard the skin and use two forks to vigorously flake the candied salmon into small, sticky pieces.

3. Fold the shredded salmon into the softened cream cheese until emulsified.

Use a stiff spatula to combine them until you see distinct, chunky flecks of salmon suspended in the dairy. Cover and refrigerate overnight to let the smoke, salt, and sugar penetrate the fat.

4. Apply a generous schmear to the bottom half of your halved za'atar bagel.

Use a flat deli knife and apply about 1 1/2 ounces of the salmon cream cheese. Twist your wrist at the end of the swipe to create a textured landscape of peaks and valleys rather than a flat surface.

5. Anchor the crispy shallots directly into the bottom layer of schmear.

Sprinkle them on and press down lightly so the cream cheese acts as culinary mortar, preventing the shallots from falling out when you take a bite.

6. Shingle the sliced cucumbers over the shallots.

The water content of the cucumbers provides a vital palate cleanser that cuts through the dense, sweet fat of the candied salmon.

7. Cap the sandwich with Romaine lettuce and the top bagel half.

The rigid Romaine leaves act as a moisture barrier to keep the toasted bagel from getting soggy. Apply a very thin primer layer of cream cheese to the top half of the bagel to act as glue, place it firmly on top, compress gently, and cut cleanly on a slight bias.

CHEF'S NOTES

- **The schmear-to-protein ratio is entirely intentional.**

Unlike mass-market salmon spreads that are essentially pink-tinted dairy, this is a highly textured, salmon-forward emulsion. The cream cheese acts merely as the binder for a massive amount of sweet, sticky, roasted fish.

- **This is the ideal sandwich to experiment with a scooped bagel.**

If you are a fan of pulling out a small trench of the doughy middle from the top half of the bagel, do it here. Scooping creates a structural canopy that houses the romaine and cucumbers, preventing side-spillage when you bite down.



The Lower East Side Caviar Schmear

There is a reason you hand over sixteen bucks for this at an Orchard Street appetizing counter. It isn't just dairy and fish eggs; it is a century of immigrant history engineered to cut through the dense, malt-boiled crust of a proper New York bagel. No mayonnaise, no sour cream, no fillers. You want cultured, double-whipped block cream cheese, the sharp bite of scallion, and the briny pop of black whitefish roe. As you fold it, the caviar bleeds into the fat, turning the whole glorious mess the color of a stormy Manhattan sky. This is the authentic foundation, unapologetic and perfect.

INGREDIENTS

16 oz high-quality full-fat block
cream cheese
softened to 65°F

3 oz malossol black whitefish
caviar

2 med scallions
meticulously minced

1 pinch fine sea salt
only if using unsalted artisanal cheese

PREPARATION

- **Bring the cream cheese to exactly sixty-five degrees.**

Remove the blocks from the refrigerator and let them sit at room temperature for 45 to 60 minutes. The cheese must yield easily to a firm thumb press; if it is too cold it will not aerate, and if it is microwaved or too warm, the emulsion will break into a greasy mess.

INSTRUCTIONS

- 1. Execute the double-whip.**

Place the softened cream cheese in the bowl of a stand mixer fitted with the paddle attachment. Mix on low for 1 minute to break the block, then increase the speed to medium-high and whip aggressively for 3 to 4 minutes. Stop twice to scrape down the sides and bottom of the bowl. The cheese should transform into a voluminous, cloud-like texture with a 25 percent increase in volume.

- 2. Incorporate the aromatics.**

Reduce the mixer speed to low. Add the meticulously minced scallions and mix for 15 seconds until evenly distributed, then remove the bowl from the mixer.

1. Bleed and fold.

Add the black whitefish caviar directly into the center of the whipped cream cheese. Using a silicone spatula, gently fold the roe into the cheese using a sweeping, bottom-to-top motion. Do not fear the color shift; as you fold, the black dye from the roe will bleed, tinting the cream cheese a dramatic, authentic stormy gray.

2. Cure the emulsion.

Transfer the schmear to an airtight deli container. While it can be used immediately, chilling it in the refrigerator for 2 to 4 hours allows the allium compounds in the scallions and the salinity of the roe to properly permeate the fat matrix.

CHEF'S NOTES

● **Scoop the top bagel half.**

When building a sandwich, slice a fresh bagel evenly through the equator. Using your thumbs, gently hollow out a shallow trench in the doughy crumb of the top half only to create a cavity that will lock the capers, onions, and lox in place.

● **Apply the schmear with a wrist twist.**

Deposit a generous, golf-ball-sized mound of schmear on the bottom bagel half. Use a distinct twisting motion of the wrist to push the schmear to the edges, leaving a thick, undulating layer. Repeat with a smaller amount inside the scooped top half.

● **Salt and drain the tomatoes.**

Slice beefsteak tomatoes to a quarter-inch thickness, lay them out on a paper towel, and sprinkle lightly with kosher salt. Let them rest for 5 minutes, then pat dry. This draws out excess water that would otherwise destroy the sandwich's integrity.

● **Fold and drape the bias-cut lox.**

Source high-quality Scottish or pastrami-cured salmon. Slice it paper-thin on a 45-degree angle, then gently fold and drape the fish over the salted tomatoes to create volume and ensure a clean bite.

- **Anchor the accoutrements and compress.**

Press translucent rings of red onion and drained capers directly into the schmear on the top half of the bagel so they do not roll away. Invert onto the lox, apply firm, even downward pressure with the palm of your hand to lock the ingredients together, and slice precisely in half crosswise.



The Vintage Olive & Pimento Schmeear

You can keep your neon-orange southern pimento cheese; this is the genuine article from the bustling appetizing counters of early twentieth-century New York. It is a study in contrasts: a snowy white, high-fat emulsion studded with sharp, emerald Manzanilla olives and sweet red pimentos. Achieving that frosting-like loft requires beating the hell out of a cream cheese block in a stand mixer, and keeping the olive brine from turning the whole affair a muddy gray demands stepping away from the food processor to chop by hand. It is an old-school survivor of the Jewish-American dairy canon—bright, briny, and built to cut through the dense chew of a malt-boiled bagel.

INGREDIENTS

16 oz	full-fat cream cheese <i>softened to room temperature</i>	1 tbsp	olive brine
3 tbsp	sour cream	1/4 tsp	garlic powder
1 tbsp	heavy cream	1/4 tsp	black pepper <i>freshly ground</i>
1 cup	Manzanilla olives stuffed with pimentos <i>drained and hand-chopped into 1/4- inch pieces</i>		

PREPARATION

- **Bring the cream cheese to room temperature.**

The cream cheese must sit on the counter for at least 30 to 45 minutes prior to mixing; whipping cold cream cheese results in an icy, lumpy texture that simply refuses to aerate.

- **Restore spreadability before serving.**

Allow the chilled, matured schmear to sit at room temperature for 15 minutes before applying it to your bagel to restore the optimal frosting-like consistency.

INSTRUCTIONS

- 1. Aerate the cream cheese base.**

Place the softened cream cheese in the bowl of a stand mixer fitted with the whisk attachment and whip on medium-high speed for 3 minutes, stopping occasionally to scrape down the sides of the bowl.

- 2. Hydrate and emulsify the matrix.**

Add the sour cream, heavy cream, garlic powder, and black pepper, then whip on high for an additional 2 minutes until the mixture resembles fluffy buttercream frosting.

1. Fold in the olives by hand.

Remove the bowl from the mixer and, using a stiff rubber spatula, gently fold in the chopped olives and brine until evenly distributed, taking absolute care not to crush the olives and bleed their color into the pristine white base.

2. Mature the schmear overnight.

Transfer the mixture to an airtight deli container and refrigerate it overnight to allow the ambient brine and garlic to permeate the lipid structure and deepen the flavor profile.

CHEF'S NOTES

● **Scoop the bagel to maximize the payload.**

Halve the bagel longitudinally and use your fingers to excavate the doughy crumb from both halves, creating a trench that holds an immense volume of schmear securely in place without slipping.

● **Execute the bagel-knife twist.**

Plunge a wide butter knife into the deli container and apply a generous half-inch layer of schmear to the bottom half of the bagel, twisting your wrist at the end of the stroke to leave a highly textured, swooping peak.

● **Manage the moisture of your vegetables.**

Place sliced beefsteak tomatoes on paper towels and lightly salt them five minutes prior to assembly to draw out excess water, concentrating their flavor and protecting the bagel's crust from sogginess.

● **Bias-cut and ribbon the lox.**

Never pile cold-smoked salmon in a flat, dense slab. Slice it thinly on the bias and gently ribbon the slices over the salted tomatoes and red onions to introduce air and create a lighter, luxurious mouthfeel.



Tropical Guava Swirl Cream Cheese

keh-so kreh-mah kohn gwah-yah-bah

This isn't just sweet cream cheese; it's the unapologetic collision of the Ashkenazi deli and the Cuban pastelito, born in Miami and perfected for the modern bagel shop. We are taking dense, pectin-rich guava paste, melting it down with a hit of fresh lime, and folding it into a rigorously aerated, seltzer-whipped schmear. It is an emulsion of two diasporas, perfectly balanced between lactic tang and tropical sugar, and it commands respect.

INGREDIENTS

16 oz	full-fat cream cheese <i>softened at room temperature for exactly 30 minutes</i>	6 oz	guava paste <i>cut into 1/4-inch cubes</i>
2 tbsp	unflavored seltzer water <i>ice-cold and freshly opened</i>	1 1/2 tbsp	warm water
1 pinch	kosher salt	1 tsp	fresh lime juice

PREPARATION

- **Equipment check.**

Ensure your 5-to-7-quart stand mixer is fitted with the whisk attachment. If your kitchen is extremely cold, you may need to start beating the cream cheese with the paddle attachment before switching to the whisk.

INSTRUCTIONS

- 1. Melt the guava paste.**

Place the cubed guava paste into a small saucepan over medium-low heat with the warm water and fresh lime juice. Stir continuously with a silicone spatula for 4 to 5 minutes until the pectin bonds break down, mashing any stubborn lumps until you achieve a thick, glossy, jam-like consistency.

- 2. Cool the reduction entirely.**

Transfer the melted guava to a shallow bowl and let it sit until it reaches room temperature. This is non-negotiable, as introducing hot guava to aerated cream cheese will melt the milk fats and instantly collapse your schmear into a greasy soup.

- 3. Plasticize the cream cheese.**

Place the softened cream cheese and kosher salt into the bowl of a stand mixer fitted with the whisk attachment. Start on low to prevent splashing, then rapidly increase to medium-high and whip for exactly 3 minutes before stopping to meticulously scrape down the sides and bottom of the bowl.

1. Aerate the schmear with seltzer.

Turn the mixer back to high and slowly stream in the ice-cold seltzer water. The carbonation will integrate into the fat matrix, turning the dense cheese into a bright white, voluminous cloud, which you should whip for an additional 2 minutes until it holds peaks.

2. Marble the mixture.

Remove the bowl from the mixer and dollop the cooled guava paste over the surface of the whipped cream cheese in distinct pools. Take a large rubber spatula and cut down through the center, folding the mixture over itself, then turn the bowl 90 degrees, repeat exactly one more time, and stop immediately to preserve stark ribbons of deep pink.

CHEF'S NOTES

● **The Miami King sandwich build.**

Slice an everything or salt bagel horizontally and apply a generous 3/4-inch thick layer of the guava swirl cream cheese to the bottom half. Press a heavy handful of Cuban shoestring potato sticks directly into the schmear to anchor them, layer with two slices of thick-cut applewood smoked bacon and a runny sunny-side-up egg, crown with the top half, and slice completely in half on a bias.

● **The scooped alternative.**

If you prefer a scooped bagel, use your thumbs to hollow out the dense crumb from the top half of the bagel only to create a structural dome for the runny egg yolk. Do not scoop the bottom, as it must maintain structural integrity to hold the schmear.

● **Storage protocol.**

Pack the finished schmear into 16-ounce plastic deli containers. Cover and chill in the refrigerator for at least 1 hour before serving to allow the fat to restabilize, and keep it for up to 7 days.



Chapter 3 — Breakfast Bagels: The Matinal Canon

Architectural guides for building the legendary breakfast sandwiches that justify weekend morning lines.

There is a reason the line spills out the door and down a freezing pavement on a Saturday morning. It isn't just hunger. It's the pursuit of a deeply ingrained ritual. The breakfast bagel is an architectural marvel of fat, salt, and chew, engineered to cure hangovers and kick-start the day with unapologetic heft.

Whether it's the greasy alchemy of a foil-wrapped bodega bacon-egg-and-cheese or the precise, reverent layering of lox, onion, and capers, these sandwiches demand a blueprint.

Here is the matinal canon. The sandwiches in this chapter aren't just thrown together; they are constructed. They respect the structural integrity of a fresh, malt-boiled bagel and balance the rich, heavy payload of the morning's first meal. Skip the line. Build it right.





The Bubeleh

בובעלע

boo-beh-leh

It is a name that means "little grandmother," a relic of Passover resourcefulness born in the old country, but on the ruthless streets of New York, it is a towering, unapologetic monument to the morning. This sandwich is the ultimate deli crossover: the hot, fatty crunch of a fresh potato latke pressed against the cool, silky brine of bias-cut Nova salmon and jammy eggs, all anchored by a proper malt-boiled bagel and a merciless shmear of scallion cream cheese. It is a masterclass in texture, a gorgeous, messy collision of the old world and the new, built for the weekend baker who demands nothing less than absolute deli perfection.

INGREDIENTS

1000 g	high-gluten flour	1/2 med	yellow onion
550 g	filtered water <i>cooled to roughly 65°F</i>	1 large	large egg <i>lightly beaten</i>
20 g	diastatic malt powder	1 tsp	kosher salt
20 g	fine sea salt	1/4 tsp	black pepper
5 g	instant yeast	1 cup	peanut oil
4 qt	water	1 1/2 oz	scallion cream cheese
2 tbsp	non-diastatic malt syrup	2 large	large eggs
1 tbsp	baked baking soda	2 1/2 oz	Nova Scotia salmon <i>sliced on the bias</i>
1/2 cup	everything bagel seasoning	1 slice	beefsteak tomato <i>sliced 1/4-inch thick</i>
2 large	russet potatoes <i>peeled</i>		

PREPARATION

- **Extract the potato starch.**

Coarsely grate the potatoes and onion, place them in a clean kitchen towel, and wring aggressively into a bowl to expel all liquid. Let this murky liquid sit for 10 minutes, carefully pour off the water, and reserve the dense white native starch left at the bottom.

- **Salt the tomato.**

Place the beefsteak tomato slice directly on a paper towel and lightly dust it with kosher salt to draw out excess water and concentrate the umami flavor before assembly.

INSTRUCTIONS

1. **Mix the master bagel dough.**

In the bowl of a heavy-duty stand mixer, combine the water and yeast, letting it sit for 5 minutes before adding the flour, diastatic malt powder, and salt. Mix on the lowest speed until a shaggy mass forms, then knead on level two for 8 to 10 minutes until the incredibly dense dough is smooth and registers around 78°F.

2. **Rest, divide, and shape the rings.**

Turn the dough onto an un-floured surface, cover with a damp towel, and let rest for 20 minutes to relax the gluten. Divide into twelve 130g portions, roll each into an 8-inch rope, wrap it around your knuckles, and roll the overlapping ends firmly against the counter to seal.

3. **Retard the dough overnight.**

Place the shaped bagels on parchment-lined sheets dusted with cornmeal, cover tightly with plastic wrap, and refrigerate for 12 to 24 hours. Do not skip this; it is the biochemical heart of the authentic bagel, responsible for the deep flavor and blistered crust.

4. **Boil the bagels in a highly alkaline malt bath.**

Preheat your oven to 475°F with a baking stone on the middle rack. Bring the 4 quarts of water, malt syrup, and baked baking soda to a rolling boil, then drop the cold bagels directly from the fridge into the pot for 45 seconds per side.

5. **Seed and bake on a hot stone.**

Remove the bagels, let the excess water drip off, and immediately dip them into the everything seasoning. Slide them on fresh parchment directly onto the baking stone and bake for 15 to 18 minutes until deeply mahogany and blistered.

6. **Fry the potato latke.**

Mix the dried potato and onion shreds with the reserved native starch, lightly beaten egg, salt, and pepper. Heat a quarter-inch of peanut oil in a heavy skillet to 350°F and shallow-fry flattened 3-inch patties for 4 to 5 minutes per side until crisp.

1. Halve the bagel and apply the schmear.

Slice the fresh bagel lengthwise and use a swift bagel-knife twist to spread the scallion cream cheese evenly to the crust's edge on the bottom half only.

2. Layer the salted tomato and jammy eggs.

Anchor the drained tomato directly onto the cream cheese, then top with two softly scrambled or over-medium eggs folded to perfectly match the circumference of the bagel.

3. Crown with the latke and Nova.

Stack the hot latke directly on the eggs, and drape the ribbons of bias-cut Nova salmon over the top so they are gently warmed by the potato without cooking. Press the top half of the bagel down firmly with the flat of your palm to assert dominance, wrap tightly in deli parchment, and halve cleanly with a serrated knife.

CHEF'S NOTES

● **Source true Nova Scotia salmon.**

Do not confuse this with belly lox. Nova is lightly cured and cold-smoked, providing the delicate brine and silky fat essential to balancing the hot latke. Belly lox is heavily salted, never smoked, and will overpower the build.

● **The scoop is controversial but structural.**

Hollowing out the bagel crumb from both halves creates a physical recess—a structural cradle that holds the towering ingredients together and prevents the egg and latke from slipping out during consumption.



The Weezer

Born as a joke for sleep-deprived East Village students, this violently delicious collision of cultures is a masterclass in fat layering. It takes the unapologetic chew of a proper malt-boiled bagel and piles on classic American bacon, spicy Mexican chorizo, sharp English cheddar, and the distinctly New York addition of scallion schmear on a hot egg sandwich. The cold cream cheese melts against the rendering pork fat to create a rich, spiced sauce that soaks straight into the crumb. Bite into this and say yes: this is exactly what you would have paid sixteen dollars for on Avenue A, and it is worth every single penny.

INGREDIENTS

1 large homemade everything bagel **1 1/2 oz** scallion cream cheese
sliced in half horizontally

2 oz fresh Mexican chorizo
removed from casing

3 slices thick-cut applewood smoked
bacon

2 large eggs

**1 thick
slice** sharp cheddar cheese

INSTRUCTIONS

1. Render the bacon and chorizo on a hot griddle until crisp.

Heat a large cast-iron skillet or griddle over medium heat. Lay down the bacon and form the loose chorizo into a rough, flat patty alongside it. Cook the chorizo until the edges are dark and crispy, and fry the bacon until shatteringly crisp. Move both to a paper towel, leaving a sheen of spiced fat on the griddle.

2. Apply a thick layer of scallion cream cheese to the bottom half of the bagel.

With a flick of the wrist, lay the scallion cream cheese down thick enough that it will push back against the hot meat. You are aiming for a strict one-to-three schmear-to-protein ratio.

3. Scramble the eggs in the residual meat fat and fold them into a tight envelope.

Crack the eggs directly into the hot chorizo and bacon fat. Quickly break the yolks and scramble them roughly into a flat, circular omelet. Before they fully set, fold the edges inward to create a neat square that roughly matches the diameter of the bagel.

4. Stack the hot chorizo and cheddar onto the folded eggs to melt.

Lay the chorizo patty onto the eggs, followed immediately by the slice of sharp cheddar. If the cheese isn't melting fast enough, splash a few drops of water onto the griddle and cover with a basting dome for ten seconds.

5. Transfer the hot egg and meat stack onto the cold schmear.

Move quickly. Place the hot egg, chorizo, and melted cheddar stack directly onto the scallion schmear so the heat begins to soften the cream cheese. Lay the crispy bacon over the cheddar, breaking strips if necessary for even coverage, and close the sandwich with the top bagel half.

1. Wrap the sandwich tightly in foil and let it rest for exactly sixty seconds.

Do not skip this step. This brief steaming period softens the crust just enough to prevent the ingredients from exploding when you bite, melding the fat of the chorizo into the scallion cream cheese. Slice cleanly down the middle with a serrated knife and serve immediately.

CHEF'S NOTES

● **To scoop or not to scoop?**

To 'scoop' a bagel means tearing out the soft, doughy interior of the halves before applying the schmear. Purists call it a crime against bread; pragmatists argue it creates a structural trench that holds massive amounts of cream cheese and prevents eggs from shooting out the sides. For a sandwich this violently overstuffed, scooping the top half is a technically sound maneuver.



The L.E.O. Scramble

לאַקס, אייער, און צוויבל

laks, eyer, un tsvobl

Arthur Schwartz called the combination of lox, eggs, and onions one of the most sublime creations of the Yiddish kitchen, and he was dead right. Born from the thrifty ingenuity of Lower East Side appetizing shops using fatty, salty salmon scraps to stretch a morning meal, the L.E.O. is now the undisputed king of the deli breakfast. Cook the onions low and slow until they surrender their sweetness to the briny fish, treat the eggs with reverence, and construct the sandwich with clinical precision. Take one bite, close your eyes, and realize you've just built the exact sixteen-dollar masterpiece you'd wait an hour in the cold for on Orchard Street.

INGREDIENTS

2 tbsp	unsalted butter	2 large	everything bagels <i>halved</i>
1 med	yellow onion <i>finely diced</i>	4 tbsp	scallion cream cheese
4 large	eggs <i>at room temperature</i>	1 med	beefsteak tomato <i>cut into 4 thin slices</i>
1 tbsp	whole milk	1 tsp	capers <i>drained and patted dry</i>
3 oz	Nova smoked salmon <i>sliced thinly on the bias and roughly chopped</i>	1 pinch	kosher salt
1 tbsp	fresh dill <i>finely minced</i>	1 pinch	black pepper

PREPARATION

- **Salt and drain the tomatoes.**

Ten minutes before cooking the eggs, lay the tomato slices flat on a paper towel, sprinkle lightly with kosher salt, and let them sit to draw out excess water through osmosis.

- **Pat the tomatoes dry.**

Before placing them on the bagel, pat the tops dry with another paper towel so the wet tomato doesn't turn your perfectly toasted bagel into a soggy paste.

- **Hollow out the bagels if desired.**

If you prefer to commit the scooped bagel heresy to prevent the massive filling from shooting out the sides, use a serrated spoon to gently hollow out the inner dough of the cooled bagel halves before toasting.

INSTRUCTIONS

- 1. Caramelize the onions slowly.**

Melt the butter in a medium non-stick skillet over medium-low heat, add the diced onions and a pinch of salt, and cook for 10 to 15 minutes until they turn a rich, sweet brown.

1. Whisk the eggs aggressively.

Crack the eggs into a bowl, add the milk and black pepper, and whisk vigorously until entirely homogenous and pale yellow with no streaks of clear albumen remaining.

2. Form soft curds over low heat.

Turn the heat to low, pour the beaten eggs over the caramelized onions, let them set for ten seconds, then gently push the eggs from the edges to the center using a silicone spatula.

3. Fold in the Nova off the heat.

When the eggs are mostly set but still glistening, remove the skillet from the heat entirely and instantly fold in the chopped salmon and dill to warm the delicate fish without destroying its silky texture.

4. Toast and schmear the bagels.

Lightly toast the bagel halves and apply a generous, even layer of scallion cream cheese to both the top and bottom halves to act as a hydrophobic lipid barrier against the wet ingredients.

5. Build the sandwich from the bottom up.

Press the dried tomato slices into the bottom cream cheese layer to anchor them, sprinkle with capers, mound the warm scramble evenly over the tomatoes, and cap it with the top bagel half.

6. Wrap and rest before slicing.

Wrap the sandwich tightly in deli foil or parchment paper, let it sit for exactly sixty seconds to lightly steam the crust and meld the flavors, then slice straight down the middle with a serrated bread knife.

CHEF'S NOTES

● **Respect the salmon's salinity.**

Do not salt your eggs before cooking; the smoked salmon brings a massive payload of salt on its own, so only adjust the seasoning at the very end if absolutely necessary.

- **Sourcing authentic belly lox.**

If you manage to source old-school, heavily brined belly lox instead of cold-smoked Nova, add it to the skillet with the onions in the last two minutes of caramelization. The heat will render out some of the fish's fat, creating an incredibly rich base.



The Koch

Named for the former mayor and born in the East Village, The Koch is a beautiful, chaotic collision between the appetizing shop and the delicatessen. It is an aggressive, unapologetic masterpiece of flavor balancing where hot, fatty pastrami and soft griddled eggs fight against the sharp, icy bite of raw red onion and an airy, seltzer-whipped scallion schmear. Biting into a well-executed Koch is exactly what the modern bagel aficionado expects when handing over sixteen dollars at a counter on Avenue A: dense, chewy, deeply savory, and architecturally sound. Recreating it at home demands an obsessive approach to component preparation, relying on authentic techniques harvested directly from the back rooms of New York's finest shops.

INGREDIENTS

4 large	Everything or Plain bagels <i>baked fresh that morning, sliced perfectly in half horizontally</i>	1/4 tsp	garlic powder
16 oz	full-fat block cream cheese <i>kept very cold, broken into chunks</i>	1 lb	high-quality deli-sliced hot pastrami
1/2 cup	fresh scallions <i>roots removed, finely chopped</i>	8 large	large eggs <i>beaten vigorously with salt and pepper</i>
4 tbsp	unflavored seltzer water <i>ice cold</i>	1/2 med	red onion <i>finely diced</i>
1/4 tsp	kosher salt	2 tbsp	unsalted butter

PREPARATION

- **Submerge the chopped scallions in a bowl of cold water with a few ice cubes for exactly ten minutes.**

This essential step leaches out the harsh, volatile sulfur compounds so the alliums do not overpower the delicate tang of the cream cheese.

- **Drain the scallions through a sieve and pat them completely dry on a flat-weave kitchen towel.**

Never use terrycloth or paper towels for this, as the wet scallion bits will stubbornly stick to the fibers.

- **Beat the cold chunks of cream cheese in a stand mixer on medium speed for thirty seconds.**

Use the paddle attachment to begin breaking down the dense foil-wrapped blocks of cheese.

- **With the mixer running, pour in the cold seltzer water one tablespoon at a time and whip on medium-high for two to three minutes.**

This is the guarded deli secret. Carbon dioxide from the seltzer physically aerates the fat without adding heavy dairy liquids, transforming a dense block into a glossy, fluffy schmear.

- **Fold the dried scallions, kosher salt, and garlic powder into the aerated cream cheese by hand using a stiff silicone spatula.**

Transfer the finished schmear to an airtight deli container and refrigerate until ready to build.

INSTRUCTIONS

1. **Toss the pastrami with a few drops of water in a hot skillet over medium heat for ninety seconds.**

The goal is not to crisp the meat, but to steam it, render the fat slightly, and heat it completely through before dividing it into four heaping mounds.

2. **Melt a portion of the butter in a wiped-clean skillet over medium heat and pour in one-quarter of the beaten eggs.**

Swirl to coat the pan in a thin layer, and as soon as the bottom sets but the top is wet, fold the edges inward with a wide spatula to create a square roughly the size of your bagel.

3. **Flip the folded egg square once to ensure the inside is cooked through, remove from heat, and repeat for the remaining sandwiches.**

This diner-style fold traps steam and heat, keeping the egg tender while providing essential structural stability for the sandwich.

4. **Spread a modest one-ounce dollop of the aerated scallion cream cheese edge-to-edge on the bottom half of each bagel.**

A sandwich is not a standalone bagel with cream cheese; it uses the schmear as a condiment and a moisture barrier. The cold cheese insulates against the hot proteins so the bread does not turn soggy.

5. **Scatter a heavy pinch of the finely diced red onion directly onto the cream cheese.**

The sticky schmear will anchor the astringent onions in place, ensuring every bite has the sharp acidic pop needed to cut through the rich beef fat.

1. **Place a mound of steaming pastrami over the onions, followed by the folded egg square, and cap it with the top half of the bagel.**

Speed is essential here on the counter, as the sandwich must be assembled while the components are still steaming hot.

2. **Wrap the sandwich tightly in deli foil or parchment paper and slice cleanly in half straight down the middle.**

Serve immediately with a black coffee.

CHEF'S NOTES

- **Do not fear the scooped bagel.**

While traditionalists scoff at tearing out the dense crumb of a cold-proofed bagel, from a pure sandwich-architecture standpoint, scooping serves a vital purpose. It creates a physical trench that anchors voluminous fillings like hot pastrami and prevents lateral slippage when bitten.



The Mensch

מענטש

mentsh

On any given Saturday morning, the line snaking out the door of a proper bagel shop is a congregation, and this sandwich is its quiet sacrament. Named for a person of uncompromising integrity, The Mensch is a masterclass in elegant restraint—no frivolous trends, just a perfect, malt-boiled bagel piled high with smoky, fat-rich whitefish salad and the crisp, hydrating snap of salted tomatoes and cucumber. It is the mature older sibling of the standard lox and schmear, demanding flawless counter-staff architecture and a deep, unapologetic

respect for the delicate luxury of the deli case. Bite into this, and you will understand exactly what an authentic, sixteen-dollar Orchard Street experience tastes like.

INGREDIENTS

1 1/2 lb	hot-smoked Great Lakes Whitefish <i>whole, skin and bones removed, flaked</i>	1/2 tsp	lemon zest
1/2 cup	mayonnaise	1 tsp	prepared white horseradish
3 tbsp	sour cream	1/2 tsp	black pepper <i>freshly ground</i>
1 large	celery rib <i>finely brunoised</i>	4 large	freshly baked bagels <i>from Chapter 1 Master Dough</i>
1 tbsp	shallot <i>minced as finely as humanly possible</i>	1 large	heirloom tomato <i>sliced medium-thick</i>
1 tbsp	fresh dill <i>finely chopped</i>	1/2 med	English cucumber <i>sliced paper-thin on a mandoline</i>
1 tbsp	fresh lemon juice	1 tsp	kosher salt

PREPARATION

- **Process the smoked fish.**

Remove the head, tail, fins, and skin, then gently open the fish along the spine to lift out the bones, flaking the flesh into a bowl and feeling carefully for rogue pin-bones.

- **Draw the water out of the tomatoes.**

Line a plate with paper towels, lay the tomato slices flat, season assertively with kosher salt, and let them rest for ten minutes to concentrate their umami and prevent a soggy sandwich.

INSTRUCTIONS

1. Mix the whitefish salad binder.

In a small bowl, whisk together the mayonnaise, sour cream, lemon juice, lemon zest, horseradish, and black pepper.

2. Combine the fish and dressing.

Pour the binder over the flaked fish, add the celery, shallot, and dill, then gently fold with a fork to maintain distinct flakes rather than mashing the fish into a paste.

3. Chill the salad.

Cover the bowl and refrigerate for at least one hour to allow the flavors to meld and the fats to firm up.

4. Prepare the bagels for assembly.

Cut the bagels perfectly in half across the equator with a sharp serrated knife, lightly scooping out a pinch of the doughy top interior if they are highly domed.

5. Apply the schmear with a wrist-twist.

Using an offset spatula, drop a massive portion of the chilled whitefish salad onto the bottom bagel half, twisting your wrist to push the salad into an even, flat plateau all the way to the edges.

6. Build the sandwich architecture.

Press the salted, drained tomato slices gently into the whitefish salad, shingle the paper-thin cucumbers over the tomatoes, and cap it firmly with the top bagel.

7. Wrap and cut.

Wrap the entire sandwich tightly in deli foil or parchment paper, tucking the edges under, and slice cleanly in half directly through the wrapper to compress and hold the masterpiece together.

CHEF'S NOTES

- **Do not use cold-smoked salmon.**

Lox or nova will turn into an undesirable paste; you need the opaque, flaky texture of hot-smoked fish like whitefish, trout, or mackerel.

- **Respect the scoop.**

While scooping a bagel is highly controversial, creating a light trench in the top half provides a protective cradle for the slippery cucumbers and prevents structural collapse.

- **The sour cream is non-negotiable.**

Honoring traditional Eastern European and Israeli methodology, cutting the mayonnaise with sour cream lightens the emulsion and provides a necessary lactic tang.



The Hangry Eggs

This is the sandwich you order when you are hungover, when you are starving, and when you need a sixteen-dollar Orchard Street experience in your own kitchen. Originally popularized by the venerable Ess-a-Bagel, it is a masterclass in aggressive, unapologetic deli layering. It eschews the delicate sensibilities of a folded French omelet in favor of griddle-puffed eggs, smoky bacon, and the sharp, clearing bite of raw red onion and jalapeño. Everything is anchored by a waterproof foundation of whipped cream cheese to keep the whole chaotic, beautiful mess from sliding down your wrist.

INGREDIENTS

1 large	Everything or Onion bagel <i>freshly baked or misted and toasted if day-old</i>	1/4 tsp	black pepper <i>freshly ground</i>
3 slices	thick-cut smoky bacon	2 oz	whipped jalapeño cream cheese
1 tbsp	unsalted butter	1/2 med	jalapeño <i>sliced into very thin rings</i>
2 large	eggs	1/4 cup	red onion <i>sliced on a mandoline to an almost translucent thinness</i>

INSTRUCTIONS

1. Render the bacon until browned but yielding.

Fry the bacon in a heavy skillet over medium heat until the fat renders and the strips are deeply colored but still retain a slight, chewy bend so they do not shatter into the roof of your mouth. Transfer to paper towels to drain, then snap the strips in half to fit a circular bagel.

2. Fire the eggs flat-top style.

Drain all but a teaspoon of bacon fat from the pan, add the butter, and melt over medium-high heat. Vigorously whisk the eggs with the salt and pepper in a deli cup until highly aerated, pour into the hot skillet, and push the setting edges toward the center before folding into a tidy square packet the exact footprint of your bagel.

3. Split the bagel with a proper serrated knife.

Slice the bagel perfectly through its equator. Do not toast it if it was baked this morning, but if it is a day old, mist the cut sides with water and toast to resurrect the crust.

4. Schmear the base aggressively.

Using an offset spatula or a butter knife, apply the jalapeño cream cheese heavily to the bottom half of the bagel. This thick layer of fat acts as a hydrophobic barrier, preventing the hot eggs from turning the bread soggy.

1. Build the sandwich in precise order.

Place the hot, folded egg packet directly onto the schmear, layer the halved bacon strips evenly across the egg, scatter the jalapeño rings, and drape the shaved red onion over the top.

2. Wrap, steam, and slice cleanly.

Crown with the top half of the bagel and press down firmly with your palm to compress the architecture. Wrap the entire sandwich tightly in deli parchment or foil, wait exactly sixty seconds to let the residual heat steam the crumb, then slice it aggressively in half right through the paper.

CHEF'S NOTES

● **The polarizing scooped bagel is a valid architectural choice.**

To scoop a bagel, use your thumb to hollow out the soft crumb from the top and bottom halves, leaving only the chewy crust. Purists scoff, but scooping achieves two distinct advantages: it creates a structural trench that holds the slippery scrambled eggs in place, and it drastically alters the carb-to-protein ratio so you can actually get your mouth around the sandwich.



The Tri-State Taylor Ham Classic

There is a geographic fault line running through New Jersey, dividing the Taylor Ham loyalists from the Pork Roll purists, but what matters is the meat itself. Salty, tangy, and crisped like a dream, this indigenous East Coast staple demands an over-medium egg, molten American cheese, and a heavy-handed application of salt, pepper, and ketchup. Layered into a freshly baked, scooped bagel and tightly wrapped to steam, this is the uncompromising peak of the American deli arts, exactly what you would pay sixteen dollars for on an icy February morning.

INGREDIENTS

1 large	everything or egg bagel <i>halved</i>	2 slice	yellow American cheese
1 tbsp	unsalted butter <i>divided</i>	1/4 tsp	kosher salt
4 slice	Taylor Ham or Pork Roll <i>cut 1/4-inch thick</i>	1/4 tsp	black pepper
2 large	eggs	2 tbsp	ketchup
		1 tsp	water

PREPARATION

- **Score the meat using the Fireman's Badge technique.**

Make four small, evenly spaced 1/4-inch slits around the perimeter of each pork slice to prevent them from cupping into a dome on the hot griddle.

- **Scoop the bagel halves.**

Gently pinch and pull away a shallow trench of the doughy interior from the top and bottom halves to create a nest for the fillings, preventing the dreaded squeeze-out when you take a bite.

INSTRUCTIONS

- 1. Toast the bagel and sear the meat on a hot griddle.**

Melt half the butter in a cast-iron skillet over medium-high heat, toasting the scooped bagel halves until lightly golden, then sear the scored pork slices for 2 to 3 minutes per side until aggressively caramelized before pushing them to a cooler zone.

- 2. Fry the eggs over-medium with intentionally broken yolks.**

Lower the heat to medium-low, add the remaining butter, and crack the eggs directly onto the surface, using your spatula to pierce the yolks so they bleed slightly into the whites before seasoning aggressively with the salt and black pepper.

1. Steam-melt the cheese over the flipped eggs.

Flip the eggs once the bottoms are set, immediately drape them with the slices of American cheese, splash the water onto the griddle, and instantly cover with a metal cloche for 15 seconds to flash-melt the cheese into a glossy blanket.

2. Stack the ingredients with the swift precision of a deli counter veteran.

Lay the hot meat onto the bottom bagel half, slide the cheese-draped eggs on top, squeeze a generous zig-zag of ketchup into the scooped top bagel half, and crown the sandwich.

3. Wrap the hot sandwich tightly in foil and rest for exactly three minutes.

This is a non-negotiable thermodynamic step where the trapped heat slightly softens the bagel crust and fully integrates the ketchup with the melting cheese.

4. Slice the sandwich cleanly in half straight through the foil wrapper.

The cross-section of crispy meat, jammy egg, and molten cheese should look exactly like what you would have paid sixteen dollars for on Orchard Street.

CHEF'S NOTES

● **Sourcing the meat.**

If you reside outside the Tri-State area and cannot procure authentic Taylor Provisions Pork Roll, substitute a high-quality, thick-cut Canadian bacon or artisanal bologna, acknowledging it will lack the specific sugar-cured tang of the genuine article.



The Garret Jones

You've stood in that line wrapping around Avenue A on a Saturday morning, waiting for the genuine article. You know what an authentic, malt-boiled New York bagel tastes like—the dense, chewy crust that fights back just a little before yielding to the crumb. Sitting quietly among the heavy-hitting pastrami stacks at Tompkins Square Bagels is this absolute masterpiece: a flawless architecture of house-made sage-and-maple chicken sausage, tight egg whites, red onion, and wilted spinach. It is an obsessive, perfectly balanced reinvention of the morning sandwich that demands respect and proper, structurally sound assembly.

INGREDIENTS

1 lb	ground chicken <i>92% lean</i>	1/2 tsp	black pepper <i>freshly ground</i>
2 tbsp	pure maple syrup	1 tbsp	neutral oil
1 tsp	kosher salt	4 large	fresh-baked bagels <i>sliced in half</i>
1 tsp	dried sage <i>rubbed between fingers to release oils</i>	8 large	egg whites
1/2 tsp	dried thyme	1 tbsp	unsalted butter
1/2 tsp	garlic powder	2 cup	fresh baby spinach
1/2 tsp	onion powder	1/2 small	red onion <i>very thinly sliced</i>

PREPARATION

- **Bake your bagels fresh this morning.**

Ensure you follow the master cold-proofed, malt-boiled bagel protocol from Chapter 1, allowing them to cool for at least 30 minutes before slicing.

INSTRUCTIONS

- 1. Mix the chicken sausage gently.**

In a medium bowl, combine the ground chicken, maple syrup, kosher salt, sage, thyme, garlic powder, onion powder, and black pepper. Work the meat with your hands just enough to bind it without overmixing, then form four wide patties.

- 2. Griddle the sausage to build a deep crust.**

Heat a heavy skillet over medium heat with the neutral oil. Cook the patties undisturbed for 4 to 5 minutes until a dark Maillard crust forms, then flip and finish to an internal temperature of 165°F before resting them on a paper towel.

1. Wilt the greens in the rendered fat and drain them thoroughly.

Toss the spinach and red onions into the residual chicken fat for exactly 60 seconds to take the raw edge off, then remove and drain them entirely on paper towels; wet spinach is the absolute enemy of a crusty bagel.

2. Fold the egg whites into tight envelopes.

Wipe the skillet clean, lower the heat, and melt the butter. Scramble the whites rapidly, folding the edges inward to form a neat square that won't spill over the sides of the bread.

3. Assemble the sandwich strictly in order.

Lay down the bottom half of the bagel, anchor it with the hot sausage patty, lay the folded egg whites over the meat, pile on the drained spinach and onions, and press the top half of the bagel firmly in place.

4. Wrap tightly and cut on the bias.

Wrap the entire sandwich tightly in deli foil or parchment paper and use a sharp, serrated bagel knife to slice cleanly through the center, cutting directly through the paper to hold the architecture together.

CHEF'S NOTES

● **Scoop the top bagel to maintain structural integrity.**

By using your thumbs to hollow out the soft, doughy interior of the top half of your bagel, you create a cradle for your ingredients that prevents the eggs and spinach from shooting out the sides when you take a bite.



Chapter 4 — Lunch Bagels: The Heavyweight Delicatessen

Robust, protein-heavy deli sandwiches built to utilize the dense, chewy structure of a hand-rolled bagel.

By noon, the morning rush is a memory and the bagel shop shifts gears into the heavyweight division. A properly boiled, dense, and chewy bagel is no longer just a polite canvas for cream cheese—it becomes a piece of structural engineering. It has to withstand an avalanche of hot pastrami, the greasy, molten weight of a diner-style tuna melt, or a towering mound of whitefish salad that smells unapologetically of old New York and woodsmoke.

This isn't dainty eating. These are the bruisers of the deli case, the undisputed classics of the midday shift. Built for those who understand that a proper lunch requires two hands, a thick stack of cheap paper napkins, and a brief, glorious suspension of dietary morality, these sandwiches are heavy, messy, and absolutely essential.





The "Famous NY" Bagel Reuben

The bagel shop at 1:15 PM smells of toasted caraway, rendering beef fat, and malt. The lunch hour is where a morning ritual transforms into a structurally engineered marvel capable of supporting a half-pound of cured meat. The Reuben is the spiritual heavyweight champion of the New York Jewish deli—a glorious, technically non-kosher collision of hot pastrami, fermented cabbage, and melted Swiss. Built on a proper cold-proofed, malt-boiled bagel, the dense crumb absorbs the savory juices in a way standard sliced rye could only dream of. Abandon the panini press, grab a basting dome, and assemble this exactly like a counter staffer.

INGREDIENTS

1 cup	high-quality full-fat mayonnaise	1 pinch	kosher salt and black pepper
1/3 cup	ketchup	1 large	Everything, Pumpernickel, or Marble Rye bagel <i>baked fresh</i>
2 tbsp	sweet yellow onion <i>grated on the fine holes of a box grater, juice retained</i>	1 tbsp	unsalted butter <i>softened</i>
1 tbsp	prepared horseradish	2 slice	Swiss cheese
1 tsp	Worcestershire sauce	5 oz	premium deli pastrami <i>shaved paper-thin</i>
1/2 tsp	smoked paprika	1/4 cup	sauerkraut <i>aggressively squeezed to remove excess brine</i>
1/2 tsp	fresh lemon juice	1 tbsp	water
3 dash	hot sauce		

PREPARATION

- **Mix the authentic deli Russian dressing.**

In a medium bowl, whisk together the mayonnaise, ketchup, grated onion, horseradish, Worcestershire sauce, smoked paprika, lemon juice, and hot sauce until uniform in color, then season with salt and pepper.

- **Chill the dressing to mellow the raw onion.**

Cover the bowl tightly and refrigerate for at least one hour before using so the enzymatic bite of the grated onion can mellow and marry with the horseradish.

INSTRUCTIONS

- 1. Prep the bagel canvas.**

Slice the bagel horizontally and perform "The Scoop" on both halves (see notes) to create a shallow trench, then lightly butter the cut sides.

1. Toast the bagel halves.

Heat a large cast-iron skillet or flat-top griddle over medium heat and toast the cut sides of the bagel for 2 to 3 minutes until golden brown and crisp, then remove to a cutting board.

2. Slather the bagel and shield with cheese.

Generously smear the scooped trenches of both bagel halves with the prepared Russian dressing, then immediately place a slice of Swiss cheese over the dressing to act as a lipid barrier against the wet ingredients.

3. Steam the meat and kraut.

In the hot skillet, drop the squeezed sauerkraut into a small pile, and right next to it, drop the shaved pastrami into a loose, lofty pile. Pour the water directly onto the skillet next to the meat and immediately cover with a metal basting dome for 30 to 45 seconds to render the fat.

4. Execute the final melt.

Remove the dome, transfer the hot kraut onto the steaming pastrami, and place the bottom half of the bagel (cheese side up) onto the skillet. Place the hot meat and kraut pile onto the cheese, cap it with the top bagel half, and cover the entire towering sandwich with the dome for exactly 30 seconds.

5. Wrap and slice.

Transfer the sandwich to a cutting board, wrap it tightly in a square of parchment paper or aluminum foil for 60 seconds to slightly soften the crust, and slice cleanly in half crosswise with a heavy, serrated bagel knife.

CHEF'S NOTES

● **Perform "The Scoop" to maintain structural integrity.**

Bagels are thick, and a heavy sandwich will blow out the sides if you don't make room. After slicing the bagel, pinch and pull away a few tablespoons of the doughy center to create a shallow trench, which cradles the wet ingredients and reduces the overall bulk.



The "Pastrami Russ"

It is a loophole of staggering, unapologetic deliciousness. Historically, strict kosher laws kept the delicatessen's hot pastrami fiercely segregated from the appetizing shop's cream cheese. But take the aggressive, coriander-laced spice rub of a classic beef pastrami, smoke it into a beautiful side of fatty North Atlantic salmon, and suddenly you have cultural amnesty. It delivers the peppery wallop of a heavyweight deli champion, legally bound to a thick schmear. Built strictly to the punishing standards of the Lower East Side, this is a masterpiece of a sandwich that honors its roots while giving you exactly what you'd gladly hand over sixteen dollars for on Orchard Street.

INGREDIENTS

1 large	pumpernickel or everything bagel <i>left untoasted if baked fresh today</i>	1/3 cup	sauerkraut <i>obsessively drained and squeezed dry</i>
2 tbsp	plain or scallion cream cheese <i>double-whipped</i>	4 oz	pastrami-cured smoked salmon <i>sliced paper-thin on the bias</i>
1 1/2 tbsp	spicy brown deli mustard		

PREPARATION

- **Toast and crush the DIY spice blend.**

If you cannot source pastrami-cured salmon, toast 1 tbsp whole coriander seeds, 1 tbsp whole black peppercorns, and 1/2 tsp mustard seeds in a dry skillet until fragrant, coarsely crush them, and stir in 1 tsp sweet smoked paprika and 1/4 tsp cayenne pepper.

- **Glaze and crust standard smoked salmon.**

Thin 1 tsp dark molasses with a drop of warm water, brush it lightly over 4 oz of cold-smoked salmon, press the spice blend generously into the fish, and refrigerate tightly wrapped in plastic for at least 4 hours before assembling.

INSTRUCTIONS

- 1. Slice the bagel evenly across the equator.**

Use a serrated bagel knife, and if the bagel was baked this morning, leave it untoasted to fully appreciate that dense, chewy crumb.

- 2. Apply the moisture barrier to the top half.**

Using a proper wrist-twist, apply a thick, even primer coat of cream cheese to the top half of the bagel to create a lipid barrier that keeps the acidic sauerkraut from turning the roof of your sandwich into mush.

1. Lay the deli foundation on the bottom half.

Spread the spicy brown mustard evenly, edge-to-edge, across the bottom half of the bagel.

2. Wring out the sauerkraut until it is entirely dry.

Place the kraut onto a double layer of paper towels, roll it up, and squeeze it over the sink until it stops dripping before arranging it evenly over the mustard.

3. Drape the salmon into ruffled ribbons.

Do not lay the fish flat like a slice of bologna; gently fold the slices onto themselves as you lay them down to trap air and make the bite feel voluminous and luxurious.

4. Crown, compress, and cut the sandwich.

Place the schmeared top half onto the salmon and press down firmly with the flat of your palm to lock the ingredients together without crushing the crust, then slice cleanly in half crosswise.

CHEF'S NOTES

● **Do not fear the scoop.**

Scooping the doughy interior from the top half of the bagel is a brilliant structural move for a heavyweight delicatessen sandwich, creating a cavernous recess that accommodates the sheer volume of fillings and prevents the salmon from rocketing out the sides.

● **Respect the schmear-to-protein ratio.**

When pairing cream cheese with a highly flavorful, expensive protein, the ideal ratio is one part cream cheese to two parts fish by weight, ensuring you don't drown out the delicate smoke and complex molasses notes of the pastrami rub.

● **Master the bias slice.**

Slicing the salmon on a severe diagonal across the fillet shortens the protein strands, rendering the fish incredibly tender while ensuring every piece retains a thin ribbon of the dark, peppery crust along its edge.



The "Stutto" Chipotle Chicken Salad

There is a moment on a Saturday afternoon when breakfast is a distant memory, but dinner is too far away, and you require something of immense structural integrity to survive the rest of the weekend. Enter the heavyweight deli sandwich. At Tompkins Square Bagels, they serve a towering achievement of sandwich engineering known as "The Stutto": smoky, rich chicken salad layered with crisp bacon, mashed avocado, and salted tomatoes, barely contained within the dense, chewy crust of a proper New York bagel. If you want that sixteen-dollar Orchard Street experience at home—the creamy, highly absorbent, ultra-shredded texture of authentic deli chicken salad—you

have to throw steaming hot chicken into a stand mixer. It is unapologetically decadent, obsessive but achievable, and entirely worth it.

INGREDIENTS

1 1/2 lb	boneless skinless chicken breasts <i>cooked to 165°F internal and kept hot</i>	1/4 tsp	black pepper
3/4 cup	heavy-duty mayonnaise	1/3 cup	celery <i>very finely minced</i>
2 whole	canned chipotle peppers in adobo sauce <i>finely minced</i>	1/3 cup	red onion <i>very finely minced</i>
1 1/2 tbsp	adobo sauce <i>reserved from the can</i>	1/4 cup	fresh cilantro <i>finely chopped</i>
1 tbsp	fresh lime juice	4 large	everything or onion bagels <i>sliced horizontally</i>
1 tsp	honey	12 slice	thick-cut applewood smoked bacon
1/2 tsp	smoked paprika	2 med	Hass avocados <i>mashed with a pinch of salt</i>
1/2 tsp	garlic powder	8 slice	beefsteak tomato <i>cut thick</i>
1/2 tsp	kosher salt		

PREPARATION

- **Cook the chicken.**

Roast or gently poach the breasts until they reach an internal temperature of 165°F. They must be steaming hot for the mixer method to work.

- **Bake the bacon.**

Lay slices flat on a parchment-lined baking sheet and bake at 400°F for 15-20 minutes until shatteringly crisp. Limp bacon ruins the structural integrity of the sandwich.

- **Salt and drain the tomatoes.**

Lay the horizontal slices on a paper towel, sprinkle lightly with kosher salt, and let them sit for 10 minutes to draw out excess water. Pat the tops dry before assembly.

INSTRUCTIONS

- 1. Transfer the hot, freshly cooked chicken breasts directly into the bowl of a stand mixer fitted with the paddle attachment.**

Turn the mixer to low speed to break the breasts apart, then increase to medium for exactly 30 to 45 seconds until reduced to a fine, uniform shred. Stop immediately before it turns into a paste.

- 2. Whisk the mayonnaise, minced chipotle peppers, adobo sauce, lime juice, honey, paprika, garlic powder, salt, and pepper in a large mixing bowl until smooth.**

Fold the warm, mechanically shredded chicken into the dressing vigorously so the torn fibers drink in the fat and flavor, then stir in the minced celery, red onion, and cilantro.

- 3. Cover tightly and refrigerate the chicken salad for at least one hour.**

A cold rest is mandatory to allow the starches and fats to set, marrying the smoky chipotle flavor with the meat.

- 4. Apply the avocado mash directly to the bottom half of the bagel.**

The avocado acts as a lipid-based waterproof layer, protecting the bread from tomato juice and serving as a structural glue for the entire sandwich.

- 5. Layer the salted tomato slices on top of the avocado, followed by the crisp bacon.**

Snap the bacon slices in half and layer them in a cross-hatch pattern over the tomatoes to ensure every bite has crunch.

1. **Mound a generous three-quarters of a cup of the chilled chicken salad onto the bacon.**

Crown it with the scooped top half of the bagel, press down firmly with your palm to lock the ingredients into the cavity, wrap tightly in deli paper, and slice sharply on the bias.

CHEF'S NOTES

- **Supermarket rotisserie chickens are a highly authentic substitute for home roasting.**

Simply remove the skin, pull the warm meat from the bones, and run it through the stand mixer while still hot. Reduce the added salt in the dressing by half to account for the brine.

- **Adjust the spice level to your preference.**

The recipe calls for 2 to 3 chipotle peppers. For a milder New York spice level, use just one pepper and rely heavier on the adobo sauce for smoke.

- **Always hollow out the top half of the bagel.**

Scooping the soft doughy interior of the top bagel half creates a natural dome, preventing the heavy fillings from shooting out the sides when you compress the sandwich.



The "Mosaic Man"

A direct homage to East Village guerrilla artist Jim Power, this towering heavyweight is what happens when the traditional New York deli collides with the modern bagel shop. It is a masterclass in structural integrity and flavor balance, stacking the smoky depth of house-smoked turkey and sweet Virginia ham against the unapologetic bite of sharp provolone and spicy brown mustard. Recreating it demands the militant, rapid-fire discipline of a Saturday morning counter worker: drain the tomatoes, ribbon the meats, wrap it tight, and cut it clean.

INGREDIENTS

1 large everything or sesame bagel
freshly baked and malt-boiled

3 oz Virginia ham
sliced thin but not shaved

3 oz	smoked turkey breast <i>sliced thin</i>	1/4 tsp	kosher salt
2 large	sharp provolone cheese slices	1/2 cup	iceberg lettuce <i>shredded</i>
2 large	beefsteak tomato slices <i>cut thick</i>	1 1/2 tbsp	spicy brown deli mustard

PREPARATION

- **Salt and drain the tomatoes.**

Line a small plate with a paper towel, lay the thick tomato slices flat, and sprinkle them lightly with kosher salt to draw out excess moisture and concentrate their umami for at least five minutes.

- **Halve and optionally scoop the bagel.**

Use a sharp serrated knife to slice the bagel perfectly along its equator, lightly scooping out a shallow trench of dough from the top half with your thumbs to create a structural pocket for the produce.

INSTRUCTIONS

- 1. Build the mustard foundation.**

Spread the spicy brown mustard generously and edge-to-edge across the cut side of the bottom bagel half.

- 2. Ribbon the meats.**

Do not lay the meat flat; fold the slices of Virginia ham onto the bottom half in looping ribbons to create volume and air pockets, then repeat this exact process with the smoked turkey directly on top.

- 3. Crown with cheese and produce.**

Drape the slices of provolone over the turkey, lay the salted and drained tomato slices flat against the cheese, mound the shredded lettuce on top, and press the top half of the bagel firmly down.

1. Wrap and slice.

Wrap the entire sandwich tightly in deli foil or parchment paper and use a serrated knife to cut straight down through the center of the package to prevent a structural blowout.

CHEF'S NOTES

● **A note on scooping.**

While purists frequently balk at scooping the doughy interior of a bagel, the trench it creates is a highly functional safeguard against ingredients sliding out the sides of a towering, meat-heavy deli build.



The "Grieve" Chicken Cutlet

If there's a sandwich that perfectly captures the modern American bagel shop, it's this East Village heavyweight. It forcefully wedges the crown jewel of the Italian-American salumeria—a golden, perfectly pounded chicken cutlet—into the unapologetic vessel of a malt-boiled NYC bagel. The secret isn't just in the fry, it's in the architecture: residual heat from the cutlet softens thick slabs of fresh mozzarella, while smoky roasted peppers and razor-thin red onions slice through the richness to keep the massive affair perfectly balanced.

INGREDIENTS

1 large	boneless skinless chicken breast <i>halved horizontally</i>	1/2 cup	all-purpose flour
		1 tsp	kosher salt <i>plus extra for finishing</i>

1/2 tsp	black pepper <i>freshly ground</i>	2 med	bagels <i>preferably Everything or Sesame, sliced horizontally</i>
2 large	eggs <i>beaten vigorously until homogenous</i>	1 med	fresh mozzarella <i>cut into four 1/4-inch slices</i>
1 cup	Italian seasoned breadcrumbs	1 large	red bell pepper <i>freshly roasted, peeled, and seeded, or 1/2 cup jarred patted completely dry</i>
1/2 cup	neutral oil <i>for shallow frying</i>	1/4 med	red onion <i>sliced razor-thin pole-to-pole</i>

PREPARATION

- **Pound the chicken cutlets.**

Slice the chicken breast in half horizontally to create two even cutlets, place them between plastic wrap, and pound them obsessively with a mallet to exactly 1/4-inch thick across the entire surface so they cook rapidly before the breading burns.

INSTRUCTIONS

- 1. Set up a three-pan breading station.**

Mix flour, salt, and pepper in the first dish, beat the eggs in the second, and spread the breadcrumbs in the third.

- 2. Dredge and bread the chicken cutlets.**

Dust each pounded cutlet in flour, shaking off the excess, dip it entirely into the egg wash, and use the heel of your hand to firmly press the breadcrumbs into the meat until it wears an armor-like coating.

- 3. Shallow-fry the cutlets.**

Heat a quarter-inch of neutral oil in a heavy skillet to 350°F. Drop the cutlets away from you and fry for 3 to 4 minutes per side until deeply golden and crispy, then drain on paper towels and immediately hit with a pinch of kosher salt.

1. Build the base layer of the sandwich.

Lay down the bottom halves of your bagels and place the hot chicken cutlets directly on the crust, trimming the meat if necessary for a perfect one-to-one meat-to-bread footprint.

2. Layer the fresh mozzarella and roasted peppers.

Place two thick slices of mozzarella directly on the hot cutlet so the radiant heat softens the cheese without melting it, then drape the dry roasted red peppers over the top.

3. Add the crunch layer and cap the sandwich.

Scatter a generous pinch of razor-thin red onions over the peppers and firmly press the top half of the bagel down over the whole affair.

4. Wrap, rest, and slice like a counterman.

Wrap the entire sandwich tightly in deli foil or parchment and let it rest for exactly 60 seconds to steam and homogenize the layers, then use a heavy serrated bagel knife to slice straight down the middle directly through the foil.

CHEF'S NOTES

● **The Art of the Scoop.**

When dealing with a heavyweight sandwich stuffed with thick cutlets and wet mozzarella, slice the bagel and use your thumbs to tear out the soft, white crumb from the center. This creates a secure physical trough that prevents ingredients from sliding out while rebalancing the carb-to-protein ratio.

● **Roast your own peppers.**

Jarred is fine, but weekend bakes deserve better. Char a red bell pepper directly over a high gas flame until pitch-black, steam it in a covered bowl for 10 minutes, and rub off the blackened skin under a gentle stream of water for incredibly tender, smoky flesh.

- **Always slice onions pole-to-pole.**

Slicing red onions root-to-stem rather than across the equator damages fewer cell walls, mitigating the release of harsh sulfur compounds that will ruin your breath for the rest of the day.



The 'Bev's Favorite' Whitefish & Nova Double-Stack

Named in honor of an Ess-a-Bagel institution, this is the apex predator of the appetizing world—a heavyweight masterclass you'd happily drop sixteen dollars on down on Orchard Street. It is an unapologetic, towering tribute to the Eastern European immigrants who realized that stacking delicate cold-smoked salmon over a hefty, sour-cream-spiked hot-smoked whitefish salad wasn't redundant, it was genius. To build this right at home, you have to respect the architecture: an authentic lactic tang in the salad binder, bias-cut Nova that won't drag out on the first bite, and salted, drained tomatoes that won't turn your meticulously malt-boiled crust into mush.

INGREDIENTS

8 oz	hot-smoked whitefish <i>skin and bones meticulously removed, flesh flaked</i>	to taste	black pepper <i>freshly ground</i>
2 tbsp	mayonnaise	2 large	everything or pumpernickel bagels <i>baked fresh and halved horizontally</i>
2 tbsp	sour cream	4 oz	scallion cream cheese
1 small	celery <i>finely brunoised</i>	4 oz	Nova Scotia lox <i>sliced paper-thin on the bias</i>
1 med	shallot <i>minced incredibly fine</i>	1 large	beefsteak tomato <i>sliced 1/4-inch thick</i>
1 tsp	fresh lemon juice	1/2 small	red onion <i>sliced into paper-thin rings</i>
1 pinch	lemon zest	to taste	kosher salt
1 tbsp	fresh dill <i>finely chopped</i>		

PREPARATION

- **Cure the tomatoes to protect your architecture.**

Lay the tomato slices on paper towels, sprinkle generously with kosher salt, wait ten minutes, and blot dry to extract water and concentrate the glutamates.

- **Whisk the whitefish salad binder.**

In a medium bowl, combine the mayonnaise, sour cream, celery, shallot, lemon juice, lemon zest, dill, and black pepper until perfectly smooth.

- **Fold in the smoked fish.**

Gently fold the flaked whitefish into the binder using a fork, leaving distinct flakes suspended in the dressing without pulverizing it into a paste, then cover tightly and refrigerate for at least 30 minutes.

INSTRUCTIONS

1. **Apply the base schmear.**

Spread a generous twist (about 1.5 ounces) of scallion cream cheese on the bottom half of each bagel to act as a hydrophobic moisture barrier and structural mortar.

2. **Pack the whitefish layer.**

Divide the chilled whitefish salad evenly over the bottom schmear, pressing down slightly with a knife to level the foundation.

3. **Drape the Nova.**

Ribbon two ounces of thinly sliced Nova over the whitefish salad on each sandwich, ensuring you never lay it flat, so the bite remains tender and airy.

4. **Layer the produce.**

Shingle the salted, dried tomato slices over the lox, followed by the paper-thin rings of red onion.

5. **Lock the sandwich.**

Scrape a very thin layer of scallion cream cheese onto the top half of the bagel to grip the onions, cap the sandwich, press down firmly with your palm to compress the layers, and slice cleanly down the middle.

CHEF'S NOTES

● **To Scoop or Not to Scoop?**

Purists scoff at plucking out the doughy interior of a bagel, but for a heavyweight delicatessen sandwich carrying ten ounces of wet, fatty fillings, scooping creates concave troughs that lock the ingredients into place and prevent total structural failure.

● **The Science of the Lox Slice.**

Always ask your deli counter to slice Nova thin on an extreme bias; cutting straight down leaves connective tissue intact, guaranteeing you'll drag an entire unbroken sheet of salmon out with your first bite.



The Deli-Style Tuna Melt

Let's get one thing straight: you have probably been making tuna salad wrong your entire life. If you've been opening a can of chunk light, giving it a half-hearted squeeze, and mixing it with a sad spoonful of generic mayo, you are making a soggy, depressing paste. The tuna salad you pay sixteen dollars for in a real New York bagel shop is a triumph of moisture management. Delis violently squeeze the water out, flake the fish entirely by hand, add secret binders like soy sauce and fresh breadcrumbs, and let it cure overnight. Built inside a scooped, malt-boiled bagel beneath a blanket of molten cheese, it's an architectural masterpiece of contrasting temperatures and textures. Bite

into this, and you will say exactly what we promised you'd say: Yes, this is exactly what I would have paid sixteen dollars for on Orchard Street.

INGREDIENTS

20 oz	solid white albacore tuna packed in water <i>drained entirely of water</i>	1 tbsp	fresh lemon juice
3/4 cup	heavy mayonnaise	1/4 cup	fresh white breadcrumbs <i>pulsed from standard white sandwich bread</i>
1/2 cup	celery <i>hyper-finely diced</i>	1/2 tsp	black pepper
1/4 cup	red onion <i>hyper-finely diced</i>	2 large	authentic malt-boiled everything or sesame bagels <i>sliced in half</i>
2 tbsp	fresh dill <i>finely chopped</i>	1 large	beefsteak tomato <i>sliced 1/4-inch thick</i>
1 tsp	celery salt	1/2 tsp	kosher salt
1 tbsp	soy sauce	4 med	Muenster or Swiss cheese

PREPARATION

- **Purge the tuna.**

Open the cans and press the lids in with all your body weight to extract the water over the sink, then dump into a fine-mesh sieve and press with a spatula until bone dry.

- **Flake by hand.**

Transfer to a bowl, put on gloves, and vigorously massage the tuna until it breaks down into fine, fluffy flakes with absolutely zero chunks remaining.

- **Mix the aromatics and binders.**

Toss in the micro-diced celery, red onion, dill, celery salt, soy sauce, lemon juice, and breadcrumbs.

- **Emulsify the salad.**

Fold in the heavy mayonnaise and mix aggressively until it forms a cohesive, homogenous mass, seasoning with black pepper to taste.

- **Let it rest overnight.**

Pack it tightly into a deli container, press plastic wrap directly against the surface, and refrigerate for 12 to 24 hours to let the breadcrumbs absorb latent moisture and the flavors marry.

INSTRUCTIONS

- 1. Prep the tomatoes.**

Place the tomato slices on paper towels, sprinkle lightly with kosher salt, and let sit for 10 minutes to draw out water and season the fruit, then pat dry.

- 2. Scoop and toast the bagels.**

Hollow out the soft crumb from the top and bottom halves to create a shallow trench, then broil cut-side up for 60 to 90 seconds just until the interior is lightly toasted to form a moisture barrier.

- 3. Pack the schmear.**

Pack a generous half cup of the cold tuna salad into the trenches of both the bottom and top bagel halves, using a spoon to spread it evenly edge-to-edge.

- 4. Shingle the tomatoes.**

Layer the salted, dried tomato slices directly over the tuna salad on the bottom bagel halves.

- 5. Blanket with cheese.**

Drape one slice of cheese over the top half and one over the bottom half, ensuring the salad is entirely covered so the cheese acts as a thermal blanket against the broiler.

1. Melt it down.

Place all halves open-faced on a heavy baking sheet under the broiler for 2 to 3 minutes, watching like a hawk, until the cheese is molten, bubbling, and browning at the edges.

2. Close and cut.

Swiftly flip the top halves onto the bottom halves, press firmly, slice directly in half with a serrated bread knife, and serve immediately.

CHEF'S NOTES

● **The art of the scooped bagel.**

Scooping out the soft interior isn't a diet trend; it's vital sandwich engineering. The hollow trench holds wet, voluminous fillings securely in place and corrects the bread-to-filling ratio so nothing squirts out when you bite. Save the ripped-out bagel guts and pulse them in a food processor to make the fresh breadcrumbs needed for the salad.

● **Sourcing your tuna and mayo.**

Do not use oil-packed tuna, which will weep in the deli case, or chunk light, which turns to unpalatable mush. Stick to solid white albacore packed in water. Use Hellmann's (or an equivalent extra-heavy commercial mayonnaise) to prevent the salad from separating in the fridge.



NYC BLTA

The BLTA is the secular heavyweight champion of the modern New York deli case, a messy, unapologetic masterpiece that demands architectural rigor to survive the journey from counter to mouth. You do not simply slap bacon and avocado between bread and call it a day; this sandwich requires salted tomatoes to prevent a soggy collapse, crisp lettuce for structural friction, and a generous lipid barrier of schmear or Russian dressing to hold the line against a dense, malt-boiled crust. When you wrap this tightly in parchment, slice it down the middle, and take that first bite, you should close your eyes and know you have recreated the exact sixteen-dollar Orchard Street experience right on your own cutting board.

INGREDIENTS

1 large	Everything bagel <i>halved and optionally scooped</i>	3 large leaves	Iceberg or Romaine lettuce <i>washed and dried</i>
3 large slices	thick-cut applewood smoked bacon	3 tbsp	scallion cream cheese or NY Russian dressing
2 thick slices	heirloom or beefsteak tomato	1/4 tsp	kosher salt
1/2 med	Hass avocado <i>thinly sliced</i>	1/4 tsp	black pepper <i>freshly cracked</i>

PREPARATION

- **Salt the tomatoes to prevent a soggy sandwich.**

Lay the tomato slices flat on a double layer of paper towels, season aggressively with kosher salt, and let them sit for 10 minutes to draw out excess water through osmosis before gently patting the tops dry.

- **Bake the bacon for flat and uniform crispness.**

Lay the bacon flat on a parchment-lined baking sheet and bake at 400°F for 15 to 20 minutes until deeply rendered, then drain on paper towels to ensure it breaks cleanly with every bite.

INSTRUCTIONS

- 1. Apply a heavy lipid barrier to the bottom bagel half.**

Slather the bottom bagel half with the Russian dressing or scallion schmear, using a proper bagel-knife twist to push the condiment all the way to the edges.

- 2. Build the friction and protein layers.**

Press the crisp lettuce directly into the spread to anchor it, then break the flat baked bacon slices in half to fit the circular geometry of the bagel and layer them over the lettuce.

1. Layer the salted tomatoes and sliced avocado.

Place the dried tomato slices directly onto the bacon, then fan the thinly sliced avocado over the tomatoes, finishing with a crack of black pepper and a tiny pinch of flaky salt.

2. Cap the sandwich and apply the deli tuck.

Slather the cut side of your top bagel half with the remaining spread, press it firmly onto the avocado, then wrap the entire sandwich tightly in a sheet of parchment paper, tucking the side flaps underneath like a present.

3. Slice cleanly through the wrapper before serving.

Use a sharp serrated knife to cut the sandwich exactly in half through the parchment paper, allowing you to peel the wrapper back as you eat and keep the architecture perfectly intact.

CHEF'S NOTES

● **The Scoop Controversy.**

Scooping the doughy middle out of your bagel might draw dirty looks from purists, but for a sandwich this heavily loaded, it is a highly valid mechanical strategy that gives slippery avocados and wet tomatoes a secure nest.

● **The Orchard Street Nova Lova.**

Upgrade to a Nova-BLTA by adding a 1/4 lb of high-quality cold-smoked Nova lox sliced on the bias right after the avocado layer, letting the salmon smoke mingle beautifully with the applewood bacon.



Chapter 5 — Sides, Sweets & Drinks: The Peripheral Experience

The essential accompaniments that complete the bagel shop visit.

The bagel is the anchor, sure. But it's the peripheral stuff—the sugary, starchy, caffeine-spiked shrapnel scattered around the cash register—that makes the morning ritual complete. You don't just walk out with a dozen everything's. You walk out with a greasy paper bag harboring a potato knish heavy as a

cobblestone, a black-and-white cookie wrapped in tight plastic, and a paper cup of coffee that tastes like roasted, working-class resilience. It's the impulse buys that speak to the soul of the shop.

These aren't afterthoughts; they are the essential supporting cast of the delicatessen ecosystem. Making them at home—pulling a chocolate-laced babka from your own oven or violently stirring up a proper Brooklyn egg cream—is a pure act of devotion. Here is how you recreate the magic of the bakery case and the humming beverage cooler, no numbered ticket required.





Black-and-White Cookie

If the malt-boiled bagel is the savory soul of the New York deli, the Black-and-White is its undisputed sweet titan. Let's clear up a historical misconception right now: this monolithic staple staring out from behind the glass of every respectable Jewish bakery in the five boroughs is not actually a cookie. It is a Dutch drop cake, engineered specifically to hold a thick, snappy layer of poured fondant. To recreate the exact texture of a genuine New York heavyweight, we ditch the standard dough and employ cake flour for a velvet crumb, a heavy dose of sour cream for tang, and a microscopic hit of almond extract to honor its Bavarian roots. We frost the flat bottom, we demand a glossy snap from our icing, and we assemble it with absolute precision.

INGREDIENTS

1 1/4 cup	cake flour <i>sifted</i>	2 tsp	pure vanilla extract
3/4 cup	all-purpose flour	1 tsp	lemon zest <i>freshly grated</i>
1 tsp	baking powder	1/4 tsp	almond extract
1/4 tsp	baking soda	3 1/2 cup	confectioners sugar <i>sifted</i>
1/2 tsp	fine sea salt	6 tbsp	boiling water
1/2 cup	unsalted butter <i>softened to 65 degrees</i>	2 tbsp	light corn syrup
1 cup	granulated sugar	1 tsp	pure vanilla extract
2 large	eggs <i>at room temperature</i>	1 pinch	fine sea salt
1/3 cup	sour cream	1 1/2 oz	unsweetened chocolate <i>finely chopped</i>
1/3 cup	whole milk	2 tbsp	Dutch-process cocoa powder

PREPARATION

- **Prepare your canvas.**

Preheat the oven to 350 degrees and line two heavy-duty half-sheet pans with parchment paper, strictly avoiding silicone mats which insulate the bottom and prevent necessary browning.

- **Combine the wet dairy.**

In a small bowl, whisk together the sour cream, whole milk, two teaspoons of vanilla extract, and the almond extract until smooth.

- **Sift the dry foundation.**

In a separate bowl, whisk together the sifted cake flour, all-purpose flour, baking powder, baking soda, and half teaspoon of salt.

INSTRUCTIONS

1. Cream the butter to build the base.

In the bowl of a stand mixer fitted with the paddle attachment, beat the softened butter, granulated sugar, and lemon zest on medium-high speed for four to five minutes until aerated and pale, then beat in the eggs one at a time.

2. Incorporate the dry and wet mixtures gently.

Reduce the mixer to its lowest setting and add the dry ingredients in three distinct parts, alternating with the sour cream mixture and mixing just until streaks of flour disappear.

3. Fold the batter by hand.

Remove the bowl from the stand mixer and give the dense batter three final gentle folds with a rubber spatula to ensure no pockets of unmixed butter lurk at the bottom.

4. Portion the drop cakes.

Using a mechanical ice cream scoop, drop generous two-ounce mounds of batter onto the prepared baking sheets spaced three inches apart, leaving them as domed mounds without flattening them.

5. Bake until perfectly set.

Bake one sheet at a time on the middle rack for 12 to 14 minutes until pale and matte on top with a faint whisper of golden brown at the edges, then cool completely on a wire rack.

6. Engineer the poured vanilla fondant.

In a heat-proof bowl, vigorously whisk the confectioners sugar, light corn syrup, one teaspoon of vanilla extract, a pinch of salt, and three tablespoons of boiling water, gradually adding more hot water until it mimics the consistency of hot fudge.

1. Paint the white meridian.

Turn all the cooled cookies upside down, dollop the bright white icing in the center of the flat bottom, and use an offset spatula to draw a sharp line down the exact middle, covering one half entirely before letting it set for thirty minutes.

2. Execute the black eclipse.

Melt the chopped unsweetened chocolate and whisk it directly into the remaining white icing along with the Dutch-process cocoa powder, adding a few drops of hot water to restore its glossy, spreadable texture.

3. Complete the assembly.

Spread the chocolate icing onto the naked half of each cookie, bringing it right up to the set vanilla line for a razor-sharp division, and allow them to cure undisturbed at room temperature for at least two hours.

CHEF'S NOTES

● **Do not skip the corn syrup.**

It acts as an interfering agent to prevent the sucrose molecules from rapidly crystallizing, which is the only way to ensure the final glaze has that iconic, snappy bakery shine.

● **Respect the temperature of the cake base.**

If you attempt to apply the hot fondant before the cakes have cooled completely to room temperature, the icing will weep and you will ruin the sharp visual contrast.



Raspberry & Chocolate Rugelach

רוגעלעך

ROO-guh-luhkh

Walk into any serious New York appetizing shop, past the smoked whitefish and the scallion schmear, and you will find the undisputed king of the sweets tray. The modern American bagel shop rugelach is a marvel of mid-century ingenuity: a dough made entirely of flour, butter, and cream cheese, without a single grain of sugar to compromise its profoundly flaky, faintly salty character. You make the dough, you leave it the hell alone overnight, and you bake it until the raspberry jam blows out the sides and caramelizes into chewy, burnt-sugar perfection. It is an unapologetic masterpiece of the deli case.

INGREDIENTS

2 cup	all-purpose flour	4 oz	bittersweet chocolate <i>chopped very finely into shards no larger than a grain of rice</i>
8 oz	full-fat brick cream cheese <i>kept cold but softened for 15 minutes</i>	1/4 cup	granulated sugar
8 oz	unsalted butter <i>brought to a cool room temperature</i>	1 tbsp	ground cinnamon
1/2 tsp	kosher salt	1 large	large egg yolk <i>whisked with the cold water</i>
2/3 cup	seedless raspberry jam <i>gently warmed to a spreadable consistency</i>	1 tsp	cold water
		2 tbsp	turbinado sugar

PREPARATION

- **Source the correct dairy.**

Do not use whipped or spreadable cream cheese sold in tubs. This dough relies entirely on the structural integrity and hydration levels of full-fat, foil-wrapped brick cream cheese.

INSTRUCTIONS

- 1. Cream the fats until completely homogenized.**

In the bowl of a stand mixer fitted with the paddle attachment, beat the cool butter and cream cheese on medium speed for exactly 2 minutes until light and fluffy. Scrape down the sides and bottom of the bowl with a silicone spatula to ensure no dense pockets remain.

- 2. Incorporate the dry ingredients gently.**

Whisk the flour and kosher salt together, then add them to the mixer bowl all at once. Pulse the mixer on the lowest speed just until the flour disappears into the fat; overmixing will develop gluten and yield a tough, bread-like cookie rather than a shattering pastry.

1. Commit to the overnight cold proof.

Turn the dough out onto a lightly floured surface, divide it equally into four portions, and shape each into a flat disc. Wrap them tightly in plastic wrap and refrigerate for 12 to 24 hours, a non-negotiable step that hydrates the starches and firms the fat matrix.

2. Prepare the filling station.

Preheat your oven to 350°F and line two heavy-duty baking sheets with parchment paper. In a small bowl, whisk together the granulated sugar and cinnamon, and ensure your jam is warmed and your chocolate is finely chopped.

3. Roll the dough to a precise thickness.

Take one disc of dough from the fridge and, on a well-floured surface, use a heavy rolling pin to roll it from the center into a circle exactly 1/8-inch thick, roughly 10 to 11 inches in diameter.

4. Apply the filling with restraint.

Using an offset spatula, spread a remarkably thin layer of the warmed raspberry jam across the dough, leaving a bare 1/4-inch border at the outer edge. Sprinkle evenly with a quarter of the cinnamon-sugar mixture, followed by a quarter of the chopped chocolate.

5. Slice and shape the crescents.

Using a sharp pizza cutter, slice the circle in half, into quarters, and finally into eighths or twelfths to create long wedges. Starting from the wide outer edge, roll each wedge tightly inward toward the center point, placing the finished crescent point-side down on the parchment.

6. Chill, wash, and bake.

Transfer the shaped rugelach to the freezer for 15 minutes to re-chill the butter, creating steam pockets that mimic laminated dough. Brush lightly with the egg wash, sprinkle generously with turbinado sugar, and bake for 20 to 25 minutes until deeply golden brown.

1. Cool with urgency.

Allow the rugelach to cool on the baking sheet for exactly 5 minutes, then use a thin spatula to transfer them to a wire rack; wait any longer and the leaked, caramelized jam will weld them permanently to the paper.

CHEF'S NOTES

- **Embrace the blowout.**

Do not panic if jam oozes out and bubbles on the parchment during the bake. In the lexicon of New York delis, those caramelized, chewy puddles of baked jam stuck to the edges of the rugelach are the chef's treat.

- **The chocolate conundrum.**

Standard grocery store chocolate chips are formulated with stabilizers that prevent them from melting smoothly, and their physical size will tear this delicate dough. Always chop a solid bar of bittersweet chocolate into shards.



Chocolate Babka Muffin

קראנץ שוקולד

krantz shokolad

If the malt-boiled bagel is the savory anchor of Saturday morning, the babka muffin is the unapologetic, decadent reward you order alongside it. Walk into any of the new generation of obsessive bagel shops and you'll see them in the pastry case: towering, impossibly glossy knots of brioche-like dough, laminated with absurd amounts of chocolate. This isn't the dry, crumbly cake of your youth. This is the modern standard, pioneered by Israeli bakers in New York. It relies on a rich, butter-heavy dough, a strict overnight cold proof, a filling of hazelnut spread and dark chocolate, and a hot syrup soak that seals in

the moisture. You will need your kitchen scale, your stand mixer, and a bit of patience. The result is exactly what you'd pay six dollars for at the counter, hot out of your home oven.

INGREDIENTS

275 g	bread flour	1 1/2 tsp	fine sea salt
225 g	pastry flour	120 g	unsalted butter <i>room temperature, cut into 1/2-inch cubes</i>
12 g	instant yeast	350 g	Nutella
100 g	granulated sugar	150 g	dark chocolate chips
180 g	whole milk <i>cold</i>	100 g	granulated sugar
2 large	large eggs <i>cold</i>	100 g	water
1 tsp	vanilla extract		

PREPARATION

- **Plan ahead for the overnight proof.**

This dough requires a 12 to 24 hour rest in the refrigerator before shaping. Begin the recipe the evening before you intend to bake.

INSTRUCTIONS

- 1. Combine the dry ingredients.**

In the bowl of a stand mixer fitted with the dough hook, whisk together the bread flour, pastry flour, instant yeast, and sugar.

- 2. Hydrate the dough.**

Add the cold milk, eggs, and vanilla extract, mixing on low speed for 2 to 3 minutes until a shaggy, stiff dough forms.

1. Develop the gluten network.

Add the salt, increase the mixer speed to medium-low, and knead for 4 minutes until the dough begins to look smoother and wraps around the hook.

2. Emulsify the butter.

With the mixer running, add the room-temperature butter one or two cubes at a time, waiting until each addition is nearly absorbed before adding the next.

3. Knead until perfectly smooth.

Once all the butter is incorporated, turn the mixer to medium speed and knead for an additional 5 minutes until the dough transforms into a highly elastic sphere that slaps cleanly against the bowl.

4. Retard the dough overnight.

Transfer the dough to a lightly oiled bowl, cover tightly with plastic wrap, and rest at room temperature for 30 minutes before placing in the refrigerator for 12 to 24 hours.

5. Prepare the tin and roll the dough.

Generously coat a standard 12-cup muffin tin with non-stick cooking spray. Turn the firm, chilled dough onto a lightly floured surface and roll it into a 12 by 24-inch rectangle about 1/4-inch thick.

6. Apply the chocolate filling.

Spread the Nutella in an even, thin layer across the dough, leaving a 1/2-inch clean border along the top edge, then scatter the dark chocolate chips evenly across the surface.

7. Roll into a tight cylinder.

Starting from the bottom edge, tightly roll the dough up into a long snake, pinching the clean seam at the top to seal it.

8. Expose the chocolate layers.

Using a sharp serrated knife, slice the entire cylinder exactly in half lengthwise to create two long ribbons of dough with exposed chocolate strata.

1. Twist and portion the babka.

Lay the two halves cut-sides up, cross them over each other repeatedly to form a long twist, then cut the log into 12 equal segments.

2. Knot and proof.

Gently coil each segment into a loose knot, tucking the ragged ends underneath, and drop them into the muffin tin. Loosely cover and let rise in a warm spot for 1 1/2 to 2 1/2 hours until doubled in size.

3. Prepare the simple syrup.

While the dough proofs, simmer 100 g sugar and 100 g water in a small saucepan until dissolved, then remove from heat to cool to room temperature.

4. Bake the muffins.

Preheat the oven to 350°F and bake the muffin tin on the center rack for 22 to 25 minutes, until deep golden brown and the internal temperature registers 190°F.

5. Glaze immediately.

The exact moment you pull the pan from the oven, generously brush the room-temperature simple syrup all over the scorching hot babka muffins.

6. Cool and extract.

Allow the muffins to cool in the tin for 15 minutes before carefully lifting them out with an offset spatula or butter knife.

CHEF'S NOTES

● **Do not substitute the flour blend.**

The 55/45 split of bread flour and pastry flour provides the exact structural integrity required to hold the heavy chocolate layers without rendering the crumb tough.

● **The cold proof is non-negotiable.**

Chilling the dough overnight solidifies the 24 percent butter content, making the highly enriched dough manageable to roll out thinly while developing essential tangy flavors.

- **Compensate for the stand mixer.**

Home mixers generate significant heat friction. Start with cold milk and cold eggs to prevent the butter from melting out of the dough during the long kneading process.



The Deli-Style Potato Knish

קניש

kuh-NISH

If the bagel is the sun of the appetizing universe, the potato knish is its largest gas giant, sitting heavy and golden in the heated display case. A proper deli knish is a marvel of working-class engineering: a paper-thin, nearly translucent pastry shell stretched to its absolute limit around a massive, aggressively peppered potato-and-onion filling. This recipe makes zero apologies for its Lower East Side roots, relying on an unleavened vinegar dough, a heavy hand of rendered schmaltz, and the traditional bakery "karate chop" to build a dense, dimpled pastry that demands a smear of spicy brown mustard.

INGREDIENTS

2 1/2 cup	unbleached all purpose flour	3 tbsp	schmaltz
1 tsp	baking powder	2 large	yellow onions <i>finely diced</i>
1 1/2 tsp	Diamond Crystal kosher salt	1 large	egg <i>lightly beaten</i>
1 large	egg <i>lightly beaten</i>	1 tsp	Diamond Crystal kosher salt
1/3 cup	liquid schmaltz	1 tsp	black pepper <i>freshly ground</i>
1/2 cup	warm water	1 large	egg <i>beaten with 1 tsp water for egg wash</i>
1 tsp	distilled white vinegar		
3 lb	Yukon Gold potatoes <i>peeled and cut into 1-inch cubes</i>		

PREPARATION

- **Render your schmaltz ahead of time.**

If you are not buying jarred schmaltz, render chicken fat slowly over low heat with a few onion scraps until the fat runs clear and the cracklings are golden, straining it well before use.

INSTRUCTIONS

- 1. Melt the schmaltz to slowly caramelize the onions.**

Place a large, heavy-bottomed skillet over medium-low heat, melt the schmaltz, and add the diced onions with a heavy pinch of salt. Cook slowly, stirring occasionally, until they turn a deep, jammy brown—do not rush this 30 to 40 minute process.

- 2. Mix the dough until just smooth.**

In the bowl of a stand mixer, whisk the flour, baking powder, and salt. Create a well and pour in the warm water, beaten egg, liquid schmaltz, and white vinegar, then knead with a dough hook on medium-low for 3 to 5 minutes until soft and tacky.

1. Rest the dough for at least an hour to relax the gluten.

Form the dough into a smooth ball, wrap it tightly in plastic wrap, and leave it at room temperature to ensure the vinegar and resting time can properly relax the gluten network for extreme stretching.

2. Boil and thoroughly drain the potatoes.

Cover the cubed potatoes with cold, heavily salted water in a large pot, boil until completely tender, then drain and briefly toss them in the hot, empty pot off the heat to evaporate excess steam.

3. Mash the potatoes and bind the filling with the caramelized onions and egg.

Roughly mash the warm potatoes to maintain a rustic texture, fold in the deeply caramelized onions, salt, and pepper, and once slightly cooled, vigorously stir in the beaten egg before letting the mixture cool to room temperature.

4. Stretch the rested dough until nearly translucent.

Divide the dough in half and roll one piece on a lightly floured surface into a large 10-by-20-inch rectangle, stretching it as thin as possible until it is less than 1/8-inch thick.

5. Encase the filling tightly in a long dough log.

Form half the cooled potato filling into a thick, uniform log along the bottom edge of the dough, lightly egg wash the top border, and roll the dough tightly up and over the filling like a jelly roll.

6. Portion the knishes using a gentle karate chop motion.

Using the side of your hand, press down firmly on the log at 3-inch intervals to pinch the dough layers together and separate the filling without squeezing it out onto the counter.

7. Twist, tuck, and dimple each pastry to shape.

Twist each indentation to reinforce the seal, cut through the twist, stand the piece upright on its cut end, tuck the dough inward to secure it, and press your thumb into the top center to create the signature deli dimple.

1. Bake until deeply golden brown and firm to the touch.

Arrange the shaped knishes 2 inches apart on a parchment-lined sheet pan, brush generously with egg wash, and bake at 375°F for 35 to 45 minutes, letting them cool slightly before serving.

CHEF'S NOTES

● **Schmaltz is the non-negotiable heart of the flavor profile.**

Liquid gold rendered from chicken skin and fat provides a savory depth that vegetable oil simply cannot touch, adhering to the traditional kosher laws of the Jewish deli. If you must substitute, neutral oil will make a perfectly authentic, albeit less flavorful, pareve dough.

● **The "karate chop" method dictates the authentic pastry texture.**

Rolling the filling inside a massive sheet of stretched dough creates delicate, overlapping layers of pastry. Chopping it with your hands pinches these layers together cleanly, a technique that has defined Lower East Side bakeries for over a century.



The "Auster" Brooklyn Chocolate Egg Cream

It contains neither eggs nor cream, a beautiful lie born of working-class immigrant necessity on the turn-of-the-century Lower East Side. The canonical Brooklyn egg cream is a fleeting, deeply refreshing alchemy of ice-cold whole milk, violently effervescent seltzer, and Fox's U-Bet syrup that exists to cut straight through the fatty richness of an everything bagel with lox. It demands uncompromising respect for fluid dynamics: freeze your glass, observe the strict order of assembly, and drink it within four minutes before the magic dissipates.

INGREDIENTS

1/4 cup whole milk
aggressively chilled to 38°F

3/4 cup plain seltzer water
ice cold and freshly opened

3 tbsp Fox's U-Bet Chocolate Syrup
preferably the Kosher for Passover cane sugar version

PREPARATION

- **Frost the serving glass.**

Place a heavy-bottomed 12-ounce glass in the freezer for at least twenty minutes before assembling the drink.

INSTRUCTIONS

- 1. Pour the chilled milk into a frosted twelve-ounce pilsner or soda fountain glass.**

Whole milk is non-negotiable; you need its fat content to structurally support the impending foam.

- 2. Violently pour the seltzer directly into the milk to build a thick, pure white foam head.**

Hold the bottle or siphon a few inches above the rim and aggressively let the carbonation crash into the dairy until the glass is nearly full.

- 3. Gently pour the chocolate syrup through the dead center of the foam.**

The dense syrup will sink straight to the bottom, leaving your pristine white head completely unblemished.

- 4. Insert a long spoon to the base of the glass and rapidly agitate only the bottom two inches.**

Use a quick back-and-forth rocking motion to mix the syrup into the milk layer; stirring too high will muddy the white foam brown.

- 5. Serve and consume immediately without a straw.**

Tip the glass so the dark chocolate base passes through the effervescent white foam, mixing perfectly on the palate with every sip.

CHEF'S NOTES

- **Never attempt to pre-batch an egg cream for a crowd.**

The magic relies entirely on volatile carbon dioxide trapped in milk proteins, so you must pour and serve them to order.



Cel-Ray & Cream Soda

The world is awash in neon cream sodas, but in the American bagel shop, a proper soda is a golden, effervescent elixir of pure vanilla or a sharp, peppery slap of toasted celery seed. Invented on the Lower East Side as nerve tonics, these two legendary beverages are the fiercely carbonated palate cleansers required for the fatty glory of a proper pastrami on rye or an everything-and-lox. Build the syrups with obsession, store them in your fridge, and assemble the drinks with the exactness of a seasoned counterperson: syrup first, then ice, and a slow pour of seltzer drawn up from the bottom. No bruised bubbles. No compromises.

INGREDIENTS

1 cup	organic granulated cane sugar	1/8 tsp	kosher salt
1 cup	granulated white sugar	2 tbsp	whole celery seeds
2 cup	filtered water <i>divided</i>	1 small strip	fresh lemon peel <i>pith completely removed</i>
1 tbsp	vanilla bean paste	24 oz	premium seltzer <i>ice-cold</i>
		2 cup	ice

PREPARATION

- **Build the golden vanilla base.**

Combine the organic cane sugar, one cup of the filtered water, and kosher salt in a saucepan over medium-high heat until clear. Simmer undisturbed for exactly five minutes, remove from the heat, and whisk in the vanilla bean paste to protect its volatile floral notes. Cool completely before chilling.

- **Extract the volatile oils for the celery base.**

Toast the whole celery seeds in a dry pan for thirty seconds until highly fragrant. Immediately add the remaining one cup of water, white sugar, and lemon peel, stirring over medium-high heat until dissolved. Bring just to a boil, remove from the heat, and steep covered for exactly one hour before straining to prevent bitter tannins from ruining the syrup.

INSTRUCTIONS

- 1. Lay the foundation in a heavy-bottomed glass.**

Dispense exactly two tablespoons of either the chilled vanilla or celery syrup into the bottom; resist the urge to over-pour, as balance and a dry finish are everything.

- 2. Pack the glass with ice.**

Fill the glass three-quarters of the way with solid, standard cubes to provide structure for the seltzer.

1. Pour the seltzer with reverence.

Slowly top the glass to the rim with the most highly carbonated seltzer you can find.

2. Pull the syrup upward to integrate the drink.

Plunge a long bar spoon to the bottom and gently draw the heavy syrup up through the seltzer two or three times; never stir vigorously, or you'll murder the carbonation before it hits the table.

CHEF'S NOTES

● **Sourcing the right bubbles is non-negotiable.**

Use pure seltzer rather than club soda; the added minerals in club soda will clash with the salt and botanicals in these syrups. If using a home carbonator, crank it to the maximum setting.



The Modern "Call Your Mother" Bagel-Shop Lattes

You have spent twenty-four hours cold-proofing your dough, boiled your rings in a precise alkaline bath, and baked them to a blistered, malt-tinged perfection. Do not ruin this profound culinary achievement by serving it with a pod of stale, push-button coffee. The modern American bagel shop experience demands a beverage program that matches the culinary weight of its food. Nostalgia is the primary currency here. Establishments like Call Your Mother have taken the iconic flavors of the New York Ashkenazi bakery—the Black & White cookie, the swirl of honey—and engineered them into sophisticated

espresso drinks. Pull a rigorous double shot, steam your milk like wet paint, and build these with the systematic rigor of a Sunday morning counter staffer.

INGREDIENTS

100 g	Dutch-process cocoa powder	150 g	clover or wildflower honey
200 g	granulated sugar	2 tbsp	dried culinary lavender buds
340 g	filtered water <i>divided</i>	36 g	medium-dark roast espresso beans <i>finely ground</i>
2 g	kosher salt	8 oz	whole milk
1 tsp	pure vanilla extract	8 oz	barista-edition oat milk
150 g	white chocolate <i>chopped</i>	1 small	black & white cookie <i>crumbled</i>
120 g	heavy cream	1/4 tsp	ground cinnamon

PREPARATION

- **Build the dark chocolate syrup.**

Whisk the cocoa powder, sugar, salt, and 240g of the water in a saucepan over medium heat, simmering for exactly three minutes to hydrate the starches, then cool and stir in the vanilla extract.

- **Whisk the white chocolate ganache.**

Heat the heavy cream until just simmering, pour it over the chopped white chocolate, let sit undisturbed for two minutes, then whisk from the center until a glossy sauce forms.

- **Steep the honey-lavender syrup.**

Simmer the honey, the remaining 100g of water, and the lavender buds for five minutes, steep off the heat for thirty minutes, then strain through a fine-mesh sieve.

INSTRUCTIONS

1. Lay down the Black & White base.

Pump exactly 15 grams each of the dark chocolate syrup and white chocolate ganache directly into the bottom of a warmed twelve-ounce mug.

2. Pull a rigorous double shot.

Extract 36 to 40 grams of liquid espresso directly over the syrups in 25 to 30 seconds, then stir aggressively with a bar spoon until the thermal mass melts it into a thick, glossy mocha base.

3. Steam the milk to a wet-paint microfoam.

Aerate the whole milk for three seconds, then steam to exactly 145°F, taking care not to exceed 160°F and denature the whey proteins.

4. Pour and garnish the Black & White.

Pour the milk from a height of three inches to integrate, lower the pitcher to lay down a canvas of white foam, and finish with a crosshatch of dark syrup and crushed cookie crumbles.

5. Assemble the Honey Oat alternative.

For the modern millennial standard, add 20 grams of honey-lavender syrup to a second mug, pull a fresh double shot directly over it, stir vigorously, and top with barista oat milk steamed no hotter than 140°F, finishing with a dusting of cinnamon.

CHEF'S NOTES

- **Respect the roast.**

Use a medium-dark roast dripping with notes of chocolate and nuts; third-wave, highly acidic fruity beans will curdle the milk and clash with the sweet syrups.

- **The Moka pot adaptation.**

If you lack a home espresso machine, a highly concentrated Moka pot or AeroPress extraction (18g coffee to 50g water) provides the necessary dense, viscous base to stand up to the syrups.

- **Oat milk matters.**

Do not use standard supermarket oat milk; the barista editions contain dipotassium phosphate as a buffer and a higher fat content required to microfoam and prevent curdling in acidic coffee.



The Appetizing Counter Beet Shrub & Fresh Squeezed OJ

You have spent twenty-four hours cold-proofing dough, sourced the finest diastatic malt, and meticulously layered your lox. Do not insult this transcendent moment by washing it down with generic, carton juice. The iconic appetizing experience demands a beverage engineered to cut through the glorious, dense fat of smoked fish and cream cheese. Born from a Lower East Side deli accident and rooted in the ancient Ashkenazi tradition of rosl—fermented sour beet juice—this brilliantly magenta shrub is earthy, violently tart, and necessary. Alongside proper, fresh-squeezed Valencia orange juice, it elevates your weekend bake from mere breakfast to a true appetizing counter event.

INGREDIENTS

300 g	raw red beets <i>washed, peeled, and grated on the coarse side of a box grater</i>	10 oz	unflavored seltzer <i>heavily carbonated</i>
300 g	organic cane sugar	3 med	Valencia oranges <i>halved crosswise</i>
225 g	raw apple cider vinegar <i>preferably with the mother</i>	1 med	lemon <i>sliced into thin wheels</i>
75 g	fresh lemon juice <i>strained of pulp</i>	2 cup	clear ice cubes

INSTRUCTIONS

1. Massage the sugar into the shredded beets.

In a large, non-reactive glass bowl, combine the grated beets and cane sugar, using your hands to thoroughly work the sugar into the root to begin the osmotic extraction.

2. Cold-macerate the mixture for twenty-four hours.

Cover the bowl tightly with plastic wrap and refrigerate it; just like the slow retardation of your bagel dough, this unheated extraction develops complex, earthy flavors that cooking would obliterate.

3. Introduce the apple cider vinegar.

After twenty-four hours, pour the vinegar into the thick, magenta beet syrup, stirring vigorously to dissolve any residual sugar at the bottom.

4. Refrigerate for another twenty-four hours.

Cover the bowl and return it to the fridge, allowing the acetic acid to meld with the syrup and mellow the harsh edges of the vinegar.

5. Strain the shrub with clinical force.

Pour the mixture through a cheesecloth-lined fine-mesh strainer, twisting and squeezing the cloth tightly to extract every last drop of liquid before discarding the spent beet pulp.

1. Whisk in the fresh lemon juice.

Stir the strained lemon juice into the beet-vinegar syrup and transfer it to a clean glass bottle, where it will keep refrigerated for up to a month.

2. Assemble the shrub soda like a counter professional.

Fill a tall glass entirely with clear ice, pour exactly one and a half ounces of the beet syrup over the ice, top heavily with seltzer, and pull the syrup up from the bottom with a single twisting motion of a bar spoon before garnishing with a lemon wheel.

CHEF'S NOTES

- **Never use Navel oranges for juicing.**

Navel oranges contain limonin, an organic compound in their cellular walls that turns the juice incredibly bitter within an hour of squeezing.

- **Stick exclusively to Valencia oranges.**

They yield a sweeter, perfectly balanced juice that holds its flavor, requiring a proper mechanical press to express the essential oils from the skin directly into the glass. Serve immediately alongside your sandwich.