

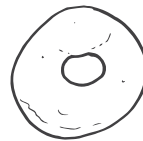
# BREAKFAST BAGEL TARTINES



There will always be a place in my repertoire of favorite brunch items for this quick, luxurious riff on a bistro classic. Tartines, warm open-faced sandwiches, are a staple in Parisian cafés and bistros – and the quality of the bread is paramount. Our MadRy Sourdough Bagels provide a sturdy base for the toppings, and their subtle sourdough taste complements the other flavors. Additionally, the bagel's center hole is ideally suited for nestling the porchetta, creating a snug pocket to perfectly cradle an egg for baking. Our MadRy bagels come in plain, sesame, poppy, sea salt, everything, and cheese. Choose your favorite. They all work well in this recipe.

- Leslie Mackie

## INGREDIENTS:



- 1 pint cherry tomatoes
- 2 Tbsp olive oil
- ¼ cup fresh chopped herbs (parsley, basil, or oregano work well), divided
- ¼ tsp kosher salt
- 2 Macrina MadRy Sourdough Bagels

- 2 Tbsp unsalted butter, at room temperature
- ½ cup (4 oz) spreadable cream cheese
- 4 slices porchetta
- 4 eggs
- ¼ cup grated Parmesan cheese

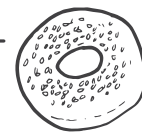


## DIRECTIONS:

Preheat your oven to 350°F and line two rimmed baking sheets with parchment paper.

In a bowl, gently toss the cherry tomatoes with olive oil. Arrange the tomatoes on one of the prepared baking sheets. Sprinkle with half of the fresh herbs and the kosher salt. Roast for 10 minutes or until the tomatoes are just beginning to brown. Remove from the oven and set aside.

Slice the bagels horizontally to maintain their ring shape and arrange them, cut side up, on the second baking sheet. Butter the bagels and



toast in the oven for 3 minutes.

Spread a quarter of the cream cheese on each bagel half. Add a slice of porchetta on top, nestling it into the bagel hole to create a pocket. Carefully crack an egg into each pocket and garnish each with a quarter of the roasted tomatoes and a Tbsp of Parmesan cheese.

Return to the oven and bake for 7 to 8 minutes, or until the eggs are just set.

Finish by sprinkling the remaining herbs over the tartines. Serve warm and enjoy!