

# EAT NYC



The iconic recipes that feed the city



# Bagel schmears

MAKES 3 × 10½ OZ (300 G) SCHMEARS

How do you eat a bagel in New York? According to locals, the first step is choosing the type: plain, salt, sesame, poppy seed, onion, garlic or everything. Next, untoasted or toasted. If it's fresh—and the best bagels are consumed within five hours of baking and, ideally, still warm—you don't need to toast. Finally, the topping. Following Jewish kosher tradition, dairy and meat can't be combined, which gave rise to the classics: simply butter, cream cheese “schmear” (Yiddish for “spread”), and cream cheese with “lox” (Yiddish for “salmon”). Today, you can choose between beloved sandwich fillings and a range of schmears.



## Scallion & dill cream cheese

9 oz (250 g) cream cheese, softened  
1 tablespoon milk  
3 scallions (spring onions), white and green parts thinly sliced, plus extra to serve  
small handful of chopped dill, plus extra to serve (optional)

## Honey chipotle cream cheese

9 oz (250 g) cream cheese, softened  
2 tablespoons pureed chipotle in adobo sauce  
1 tablespoon honey

## Caramelized shallot & garlic butter

1½ tablespoons olive oil  
4 Asian shallots, finely chopped  
3 garlic cloves, finely chopped  
1 teaspoon sugar  
9 oz (250 g) salted butter, chopped, softened

To make the scallion and dill cream cheese schmear, place the cream cheese and milk in the bowl of a stand mixer and beat until light and smooth. Add the scallion and dill. Season with salt and pepper and beat until well combined. Transfer to a small bowl and scatter with extra scallion and dill, if desired.

To make the honey chipotle cream cheese, place the cream cheese in the bowl of a stand mixer and beat until light and smooth. Add the chipotle and honey, season with salt and pepper, and beat until well combined. Transfer to a small bowl to serve.

To make the caramelized shallot and garlic butter, heat the olive oil in a frying pan over medium heat. Cook the shallot, stirring, for 4 minutes, or until softened. Add the garlic, season with salt and pepper and cook for 1 minute, or until fragrant. Reduce the heat to medium-low, sprinkle the sugar over and cook for a further 5 minutes, or until the shallot and garlic are caramelized. Remove the mixture from the pan and allow to cool completely. Place the butter in the bowl of a stand mixer and beat until light and fluffy. Add the caramelized onion mixture and beat until well combined. Transfer to a small bowl.

Now, simply split a bagel and spread generously with your chosen schmear.

