

Bross Bagels – now in the West End

Now and again you come across a lovely business, that grows and thrives so deservedly.

From rebirthing the Montreal bagel in Portobello, Larah Bross, made the transition from stand up comedienne to baker extraordinaire.

With further offspring on Leith Walk and in the West End, it seems that Edinburgh can't get enough of Mama's bagels. Montreal, the original home of bagels, bakes a style that's crisper and sweeter than their NYC doughy counterpart. The deliciousness of these, quite literally, holey treats is matched with aplomb by the beyond belief fillings at Bross Bagels. Sumptuous, generous and using the best quality ingredients, they range from a satisfying breakfast to decadent lunch.

I only hope they open a licensed bagel shop so I can do bagels and beer for dinner.

brossbagels.com

186 Portobello High St

105 Leith walk

19 Queensferry st



Larah Bross of Bross Bagels
Introducing Mama Bross herself:

Larah, stand up comedy to bagel queen, how did that happen?

I'm still trying to figure that out myself! My whole life I've been discovering new passions and talents that I honestly had no idea I was capable of but being the bagel lady came out of nowhere – I feel like it's my new superhero character and I'm just trying to save the world by filling holes wherever I go!

When did you make your first bagel?

Ever? In my house six weeks before we opened the Portobello shop. This quickly made me realise that I would be needing some help and luckily found the organic community Breadshare bakery to produce our Montreal bagel recipe.

What are your own favourite fillings for a sweet treat, a chronic hangover and a healthy choice?

Skippy peanut butter on a wholemeal bagel

The Good Night Club Turkey (bacon, turkey, smoked applewood cheese, slaw & Mama Bross' rock sauce) on a Chipotle & Cheddar bagel

Vegan chilli cream cheese, hot smoked salmon, smashed avocado & posh pickles from the best pickle guy in town (aye pickled).

Your bagel holes always seem such cheery places, how do you keep your staff motivated?

We love our staff and do our best to make sure that everyone has a great time at work. Pump the tunes, encourage chit chat to our bagel lovers and of course stocking their freezer with any leftover bagels – all seems to be doing the trick!

Any new filings planned for January?

We did a haggis bagel for Burns Night last year and it went down a storm so will definitely be bringing that back. Also watch out for a pastrami special with pickle fries coming soon!

Tell me about your favourite things to do in Edinburgh?

Any spare time that I get these days is spent with my two girls, my Scottish man and our massive goldendoodle so as a family we like going for walks and ice cream along the prom in Porty where we live or Silverknowes with a token stop at the boardwalk beach club or Dalkeith Country Park and a cheeky wee shop at the Restoration Yard and hitting all of the markets on the weekend.

When Marc and I get time to ourselves we enjoy seeing our mates doing comedy around town (the stand & monkey barrel) pizza & Brooklyn brewery beers at Cavernos, cocktails & wings at Nightcap, treating ourselves at the Kitchen... basically if there's no food involved it doesn't warrant a babysitter!

I love Edinburgh- there's always a new corner or street that I've never seen before that strikes me and makes me truly appreciate what an insanely gorgeous city we live in!



Bross Bagels, Portobello Edinburgh