

## *Bacon bomb with Emmental centre*



*Up to 30  
min.*



*Normal*



### *Zubereitung*

1. Cut the bread roll and soak in the lukewarm milk.
2. Add the softened bread roll to the minced beef, mix with the other ingredients and season to taste.
3. Braid the bacon on cling film as large as the length of the bacon slices and so that the mince fits onto the bacon braid.
4. Spread the mince flat on the bacon and place the whole **GOLDSTEIG Emmental cheese** in the centre. Shape the baconbomb into a roll and seal well.
5. Remove the foil and cook on a charcoal grill at 200 °C indirect heat for 60 minutes.
6. Brush the bomb with dark beer from time to time.

### *Zutaten*

#### **Serves 6:**

- 800 g minced beef (fat)
- 300 g sliced bacon
- 400 g GOLDSTEIG Emmental cheese pieces
- 4 egg yolks
- 1 roll
- 100 ml milk
- 2 tbsp mustard
- Sweet paprika
- bread spice
- curry
- pepper
- Rock salt
- garlic puree
- some breadcrumbs
- Dark beer to coat the baconbomb

