

## Bacon bomb with Emmental centre



Up to 30  
min.



Normal



### Zubereitung

1. Cut up the bread rolls and soak them in lukewarm milk.
2. Add the soaked bread rolls to the minced beef, mix with the other ingredients and season.
3. Weave the bacon on cling film to match the size of the bacon slices and so the minced meat fits on the bacon braid.
4. Place the minced meat flat on the bacon and put all the **GOLDSTEIG Emmental** in the middle. Shape the bacon bomb into a roll and seal it well.
5. Remove the cling film and cook it on a charcoal barbecue with indirect heat at 200°C for about 60 minutes.
6. Coat the bomb with dark beer every now and then.

### Zutaten



#### For 6 people:

- 800 g minced beef (fat)
- 300 g sliced bacon
- 400 g **GOLDSTEIG Emmental Cheese Block**
- 4 egg yolks
- 1 bread roll
- 100 ml milk
- 2 tbsp mustard
- Sweet paprika
- Bread spice
- Curry
- Pepper
- Rock salt
- Garlic puree
- A few breadcrumbs
- Dark beer to coat the bacon bomb

