



Geschmack & Technologie

Bacon Bomb

Recipe number:

ER2600615

Processing sequence:

Mix the minced meat with the Smokey Rub and hard cheese.
Form into small balls of approx. 20 g and wrap with bacon.

Cook in the air fryer at +200 °C for approx. 8 minutes.

Raw material:

1.00 kg mixed minced meat, 50% pork / 50% beef
0.50 kg pork belly / bacon

Spices & processing aids:

0.04 kg	Smokey Rub halal	1829300
0.10 kg	hard cheese	792100

Ingredients:

mixed minced meat 61.0 % (50 % pork meat, 50% beef), Bacon 30.5 % (pork meat, iodized table salt, dextrose, spices, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, beechwood smoke), CHEESE, spices (contains YELLOW MUSTARD FLOUR), sea salt, cane sugar, paprika smoked (paprika, smoke), smoked salt (salt, smoke)

Nutrition declaration:

energy value	1.090kJ
energy value	262kcal
fat	18,9g
saturates	7,6g
carbohydrate	1,3g
sugar	0,8g
protein	21,7g
sodium	0,8g
salt	2,0g
fibres	0,2g

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