

Bacon Millionnaire

Cuisine: **Other**Food category: **Pork**Author: **Chloé Lasseron**Company: **Retigo**

Program steps

Preheating: **180 °C**

1 Hot air 100 % Termination by time 00:35 hh:mm 170 °C 70 %

Ingredients - number of portions - 10

Name	Value	Unit
bacon strips	10	pcs
maple sirup	60	ml
Vergeoise	45	g
garlic powder	3	g
ground sweet paprika	3	g
ground smoked paprika	3	g
freshly ground black pepper, ground	1.5	g
salt	1.5	g

Nutrition and allergens

Allergens:
 Minerals: Mg
 Vitamins: B6, C, K

Nutritional value of one portion	Value
Energy	19.8 kJ
Carbohydrate	4.8 g
Fat	0.1 g
Protein	0.1 g
Water	0 g

Directions

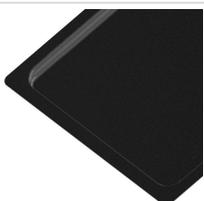
Place the slices of bacon on a heat-resistant metal rack set above a baking sheet lined with aluminum foil. This allows the fat to drain, resulting in crispy bacon.

Using a kitchen brush, lightly coat each slice of bacon with syrup.

In a bowl, mix the remaining ingredients (spices, sugar, etc.), then evenly sprinkle each slice of bacon. Press lightly to ensure the spices adhere well.

Bake until the bacon is crispy and caramelized.

Recommended accessories



Vision Bake



Stainless wire shelving