

MINI QUENELLE BUN *burger bacon & cheddar*



French quenelles buns



Serves

5



INGREDIENTS

- 4 quenelle buns
- 1 egg
- 1 tbsp sesame seeds
- 5 slices bacon / smoked bacon
- 6 oz sliced mature cheddar
- 2 baby plum tomatoes

DIRECTIONS

PREPARATION

Step 1 :

- If the quenelle bun are frozen, thaw for 30 min to 1 hour before use.
- Preheat the fan oven to 410°F.
- Cut the quenelle bun into 1/2 inch slices. Put on a non-stick baking tray or line a baking tray with baking paper.
- Brush with beaten egg. Sprinkle with sesame seeds. Bake for 20 min.

Step 2 :

- Heat a non-stick frying pan over medium heat. Add the bacon slices and fry for about 5 min on each side. Put the bacon slices on kitchen paper. Cut into 1.5 inch pieces.
- Slice the tomatoes.
- Cut the cheddar cheese slices into 1.5" squares.

Step 3 :

- On half of the quenelle bun slices arrange in order: cheddar, bacon, tomato, cheddar. Top with a slice of quenelle (sesame seed side up).
- Secure with a toothpick and put them back on the baking tray.
- Put the tray back in the oven for 5 min to melt the cheddar.