

BBQ Maple Beef Truffles

SMOKED BACON, BRIE & CRISPY ONIONS



INGREDIENTS

AVO Lafiness BBQ Maple marinade

Smoked streaky bacon

Brie

Crispy onions

Beef mince


Water

Rusk/Burger seasoning



METHOD

- 1) Place your **Beef mince** into a bowl & add your weighed out **rusk/burger seasoning & water**, mixing thoroughly
- 2) Weigh out into a ball how much you want your truffles to weigh, **140g** is considered a good amount generally
- 3) Take your **truffle press** & press your mix out into your truffle shape, alternatively shape with your hands, let this sit in the fridge to **firm up for at least 30 minutes**
- 4) Brush all over with your **AVO Lafiness BBQ Maple marinade** at a usage rate of **8 - 10%**
- 5) Place your **Brie cheese** into the center of the truffle at the bottom
- 6) Cut your **streaky bacon** down the middle lengthways & plait so crossed over each other, place this ontop of your truffle for presentation
- 7) Sprinkle over your **crispy onions** for that extra touch of garnish for your customers

 For allergen information, please refer to the relevant product specification.



1 SERVINGS



OVEN COOK FOR 25 MINUTES

AVO lafiness BBQ Maple marinade is perfectly balanced with sweet, smokey BBQ notes rounded off with a hint of maple. This oil-based marinade is deep red in colour with visible flecks of paprika & onion granules. An ideal accompaniment to a variety of meat.

Pair this amazing idea with some options for an equally brilliant side dish such as:

Authentic salad
French fries
Mixed rice salad