

Bacon and Friseline verrine

Preparation

- 1- Preheat the oven at 180 °C/356 °F
- 2- Put the smoked streaky bacon between to baking paper.
- 3- Cooked for 9 minutes in the oven.
- 4- Keep two slim slices for the presentation. Cut into small pieces the other.
- 5- Mix the whipped cream, mustard, mascarpone, salt and pepper.
- 6- Cut Friseline into small pieces.
- 7- In a verrine put the cream mix, smoked streaky bacon mix and Friseline.
- 8- Spread some chopped chives and brown crouton.
- 9- Add one smoked streaky bacon slice for presentation.

For 4 shot glass

- 3 Friseline
- 18 thin slices of streaky Bacon
- Brown croutons
- 100 g of mascarpone
- ¼ l of whipped cream
- 1 tablespoon of mustard
- Chives
- Salt, pepper