



**MAKES:** 12

**PREP:** 20 minutes

**COOK:** 10 minutes

# japanese style

## Bacon and Egg Rolls

A reimagined version of the humble B&E roll, this celebration of international flavours sees the sweetness of Queen maple syrup combine with the salty umami of miso. It might just be your new breakfast menu hero.

### Ingredients

#### Spicy Pickled Cucumber

3 cucumbers, thinly sliced on a mandolin  
1 green chilli, thinly sliced  
20mL yuzu juice  
20mL rice vinegar  
20mL soy sauce  
2 tsp caster sugar

#### Smashed Avo

1.2kg (4 large) avocados, flesh removed  
15g wasabi paste  
Salt and pepper

#### Miso-Maple Bacon

800g streaky bacon  
120g miso paste  
100mL Queen Pure Canadian Maple Syrup  
20mL sesame oil

#### To Serve

Oil, for frying  
12 Free-range eggs  
Togarashi  
12 Japanese milk buns, halved  
Julienned spring onion  
Micro radish sprouts  
Baby purple shiso leaves

### Method

**RECIPE BY:** Max Adey

#### STEP 1

For spicy pickled cucumber, combine all ingredients in a container and set aside for at least 10 minutes to pickle. Refrigerate until ready to use.

#### STEP 2

For smashed avocado, lightly crush avocado with a fork. Stir in wasabi. Season with salt and pepper. Refrigerate until ready to serve.

#### STEP 3

Preheat oven to 200°C, fan-forced. Line two large oven trays with baking paper. Lay the bacon in a single layer out over the prepared trays. Combine miso paste, maple syrup and sesame oil in a bowl. Brush liberally over bacon. Bake for 10 -12 minutes until evenly golden. Keep warm.

#### STEP 4

Heat oil in a large frying pan over medium-high heat. Crack eggs into pan. Cook for 3-4 minutes until whites are just set. Remove from pan and sprinkle with togarashi.

#### STEP 5

Lightly toast buns in a hot frypan, for 30 seconds - 1 minute, until golden.

#### STEP 6

To assemble, spread bun bases with smashed avo, top with bacon, pickled cucumber, fried egg, spring onion, sprouts and shiso. Top with bun top and serve.

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