

# ELITE BISTROS

AT HOME



*stickywalnut*

BURNT  
TRUFFLE

HISPI

WRECKFISH  
RESTAURANT

PINION

KALA

Sticky belly bacon, toasted peanut sauce, chilli pickled watermelon

# Sticky belly bacon

toasted peanut sauce, chilli pickled watermelon

---

## BACON

Pork, salt, dark brown sugar, water, peppercorn, bay, thyme, garlic, preservatives (E252, E250)

---

## SMOKED GARLIC HONEY

Smoked garlic, blossom honey

---

## TOASTED PEANUT SAUCE

Peanuts, Soy, Sulphites

Onion, peanut oil, garlic, peanuts, miso paste, gluten free soy sauce, rice wine vinegar, mirin, water

---

## CHILLI PICKLED WATERMELON

Soy, Sulphites

Watermelon, white wine vinegar, water, sugar, gochugang paste

---

## TOASTED PEANUTS

Peanuts, Soy

---

Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure your oven is pre-heated to the correct temperature before you begin.

1. Set your oven to 200°C.
2. Line a small baking tray with a little tin foil and put the bacon at its centre. Place the tray in your oven and roast the bacon for 6 minutes.
3. Whilst the bacon is roasting, empty the bag containing the roast peanut sauce into a small saucepan and add a small splash of water to loosen it, set this over a very low heat to warm through, stir it often.
4. After the 6 minutes, remove the bacon from the oven and pour the smoked garlic honey over it. Return the tray to the oven for a further 5 minutes.
5. Once the bacon is ready, carefully lift it from the tray using a fish slice and place it at the centre of your plate. Spoon the peanut sauce around bacon then garnish the dish with the pickled watermelon and toasted peanuts (make sure you strain away any excess pickling liquor from the watermelon before putting it on your plate).

