



# BACON BITES

Zandeleen Thygesen, Gauteng

- 1 Preheat the oven to 180°C.

## BACON BITES

- 2 Mix the cream cheese, Amarula Cream, onion and pepper together in a mixing bowl. Season with salt and pepper.
- 3 Lay out a rasher of bacon and scoop a teaspoon of the cream cheese filling onto one end. Roll the bacon around the cream cheese and secure with a toothpick.

## GLAZE

- 4 For the glaze, mix the honey and Amarula Cream together and use to baste the bacon bites.
- 5 Bake in the oven for 12–15 minutes, or until cooked and crispy, basting with the glaze again during cooking.

## TO SERVE

- 6 Serve as canapé, alone, or on top of potato rostis or crostinis with a basil leaf and pieces of sundried tomato. Garnish with micro herbs.

## SERVES 4

## BACON BITES

½ cup (125ml) cream cheese  
2 Tbsp (30ml) Amarula Cream  
½ small onion, peeled  
and chopped  
½ small green pepper, chopped  
salt and milled black pepper  
250g streaky bacon

## GLAZE

¼ cup (60ml) honey  
¼ cup (60ml) Amarula Cream

## TO SERVE

crispy potato rostis or crostinis  
basil leaves  
sundried tomatoes, chopped  
micro herbs