

# Rutland Red and Chillies in Bacon Blankets

**Yield:** 4 serves | **Prep:** 5 min | **Cook:** 20 min | **Source:** thestranger.online

You can use any cheese for this recipe but I would suggest a strong, robust red, something that will more than hold its own against the addition of chillies and the salt content of the bacon.

Although I reside in Somerset, home of the best cheese in the country I wanted to step outside of my comfort zone and try something that was not run of the mill, hence the Rutland Red.

## Ingredients

- 175 g cheese (robust, rutland red)
- 16 rashers streaky bacon
- 3 chillies (fresh)
- 5 ml garlic (powder)
- 5 ml black pepper

## Notes

If purchased from a supermarket as opposed to a butcher you will likely buy a packet of 16 rashers of bacon, simply adjust the ingredients accordingly.



## Instructions

- 1.** Slice and chop the chillies as fine as you can by hand, no need to use anything other than a knife. Add to a bowl along with the garlic and pepper, combine thoroughly with a spoon.
- 2.** Slice the cheese into equal sized pieces to fit the width of the streaky bacon, if aiming for 16 [see notes] it is best to make it easy on yourself and begin by slicing in half, then half again and onwards etc. etc. and freeze the cheese for 1 hour ensuring it is in a single layer so you can easily remove each piece.
- 3.** Line a baking tray with baking parchment, no need to lightly oil as the fat from the bacon shall grease the tray as it renders.
- 4.** Set out the bacon in strips and sprinkle the dry ingredients evenly over the bacon, grill for 5 to 6 minutes to begin to colourise and pre-cook the bacon in advance.
- 5.** Remove from the freezer and roll each piece of cheese within the bacon and lay with the crease underneath, you could also use a cocktail stick to ensure it remains wrapped. Using a pastry brush go over the outside of the bacon with the rendered fat and place back under the grill, checking and brushing every few minutes.
- 6.** Once cooked to the colour of your desire leave to cool slightly for the cheese to partially solidify prior to serving.