



## Smoked Bacon with Asparagus & Goats Cheese on Ciabatta Loaf

### Ingredients

- 200g Gills Dry Cured Smoked Back Bacon
- Asparagus
- Goats Cheese
- Ciabatta Bread Loaf

### Method

- Bring a pan of water to boil, and steam the asparagus for approximately 10 Minutes.
- Meanwhile, take your Smoked Bacon and place the rashers under the grill for approximately 4-6 Minutes
- 2-3 minutes before the bacon has finished cooking, take your Ciabatta loaf and slice evenly. With one slice, place your Goats cheese onto the centre.
- Bring the Bacon out of the grill, and replace with sliced ciabatta with goats cheese on top. Cook for 1-2 Minutes so Goats cheese begins to melt.
- Finally, take a few asparagus and lay over the cheesy ciabatta slice, finish with 1-2 rashers of smoked bacon!