



Sushi with bacon, scrambled egg and Westphalian Pumpernickel

Preparation

1. Break the eggs into a bowl. Add salt, paprika and pepper and whisk.
2. Heat the oil in a pan. Add the egg mass and allow to thicken briefly. After about one minute, remove the egg from the bottom of the pan and stir.
3. Wrap a sushi mat with cling film. Place the bacon slices next to one another, overlapping the slices. Spread the scrambled egg onto the bacon. Leave an edge of 1 cm free. Cut the pumpernickel into strips. Place 2 strips on top of one another onto the egg.
4. Roll up the bacon from one side. Bake the rolls in the oven for 10 minutes at 180 degrees top and bottom heat until the bacon is crispy.
5. Cut the sushi roll into slices and serve.



Ingredients for 2 rolls

- 8 slices of bacon
- 4 eggs
- 1/2 tsp. salt
- 1/2 tsp. paprika
- 1 pinch of pepper
- 2 slices of Mestemacher WESTPHALIAN Pumpernickel

