

Avocado and bacon bomb with a herb salad  
and hop vinaigrette

Serves 4

For the avocado:

2 bottles Bitburger Premium Kellerbier  
4 eggs  
4 avocados  
16 slices of bacon  
Juice of ½ a lemon  
Freshly ground salt  
Freshly ground pepper

For the salad:

300 g herb salad  
(e.g. rocket, sorrel, wild cress, chickweed)  
3 tbsp passion fruit vinegar  
2 tbsp olive oil  
25 ml Bitburger Premium Pils

Vegetable oil for greasing the cooking grid

Equipment:

Grilling and cooking utensils

Preparation:

1. Preheat the grill (with lid, approx. 200° C - 220° C) for medium-high direct/indirect heat.
2. Bring the beer to the boil in the closed cookware and boil the eggs for about 5 - 6 minutes. Cool quickly in cold water and shell.
3. Cut the avocados in half and remove the stone and the skin. Hollow out the holes left by the stone with a spoon so that they can be filled with the eggs. Put the other half on top and wrap 4 slices of bacon around.
4. Grease the grill grid with oil and grill the avocados in indirect heat and with the lid closed for 6 - 8 minutes.
5. Sort the salad. Mix all the ingredients for the vinaigrette together and add to the salad.