

Rice Paper Fake Bacon

Jacob · 29/09/2024



Prep Time

21 mins

Difficult

Medium

Servings

24

Description

Some fake bacons are hit and miss but because bacon is the one thing most people miss when switching to a vegetarian or vegan way of life its expected a fitting alternative is created This recipe not only offers a completely meatfree bacon but one that is low in fat and calories To mimic the intoxicating aroma that we have come to love in the real thing we used a combination of liquid smoke and paprika to achieve similar results cleverly using rice paper

Ingredients

— - 2 tablespoons sesame oil - 2 tablespoons reduced-sodium soy sauce - 2 teaspoons maple syrup - 1 ½ teaspoons miso paste - 1 teaspoon liquid smoke flavoring - ½ teaspoon ground paprika - ½ teaspoon ground black pepper - 2 sheets rice paper

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Whisk sesame oil
2. soy sauce
3. maple syrup
4. miso
5. liquid smoke
6. paprika
7. and black pepper together in a shallow bowl. Stack 2 pieces of rice paper and soak them in a bowl of cold water until slightly soft and pliable
8. about 30 seconds. Cut the hydrated rice paper into strips using a pizza cutter. Dip each strip in the soy mixture and place on a sheet of parchment paper. Carefully lay the parchment paper directly on the oven rack. Bake in the preheated oven until strips are dry
9. 6 to 8 minutes.