

Hickory Bacon & Smoked Gouda Croissants: An Artisan Breakfast Treat

Hickory Bacon Artisan Stuffed Croissants with Smoked Gouda Splendor



OVEN
350°F

TIME
5-8 min

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INGREDIENTS

1 package of hickory bacon (about 6-8 slices, depending on thickness)
2 croissants (fresh, large, and buttery work best)
4 slices of smoked Gouda cheese (good quality, thinly sliced)
1 tablespoon of butter, melted

Swaps and Notes:

Bacon: While hickory bacon adds a specific smoky depth, any good quality bacon will work. For a less intense smoky flavor, use regular pork bacon, or try turkey bacon for a lighter option.

Croissants: Freshly baked croissants from a local bakery will give you the best results. If using pre-packaged ones, a quick warm-up before stuffing can improve their texture.

Cheese: Smoked Gouda is key for its unique flavor, but if you can't find it, smoked provolone or a sharp cheddar could be interesting alternatives.

Butter: You can use unsalted butter and add a tiny pinch of salt to the melted butter for an extra touch of flavor. For a richer finish, consider an egg wash (1 egg beaten with 1 tbsp water) instead of just butter.

Add-ins: For an extra layer of flavor, consider adding a thin slice of tomato, a sprinkle of fresh chives, or a dollop of fig jam inside the croissant before baking.

DIRECTIONS

1. Making these delightful : Hickory Bacon Artisan Stuffed Croissants is quick and easy. Follow these steps for perfect results:
2. Preheat : Your Oven: Preheat your oven to 350°F (175°C). Line a small baking sheet with parchment paper for easy cleanup.
3. Cook the : Bacon: In a skillet over medium heat, cook the hickory bacon until it's wonderfully crispy. This usually takes about 5-8 minutes. Once crispy, remove the bacon from the skillet and place it on a paper towel-lined plate to drain. Once cooled slightly, crumble it into small pieces.
4. Prepare the : Croissants: Carefully cut each croissant in half lengthwise, as if you were making a sandwich, but don't cut all the way through. You want to create a pocket for the fillings.
5. Stuff the : Croissants: Place 2 slices of smoked Gouda cheese inside each croissant pocket. Then, evenly distribute the cooked, crumbled bacon pieces over the cheese in each croissant.
6. Butter and : Bake: Gently close the croissants. Brush the tops of the stuffed croissants with the melted butter.
7. Bake to : Perfection: Place the prepared croissants on your lined baking sheet. Bake in the preheated oven for 10-12 minutes, or until the croissants are golden brown and the smoked Gouda cheese is beautifully melted and gooey.
8. Serve and : Enjoy! Serve the hickory bacon artisan stuffed croissants with smoked Gouda splendor warm. Enjoy the delicious flavors and the perfect

combination of crispy, creamy, and flaky textures!

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TIPS FOR SUCCESS

Don't Overcook Bacon: Cook the bacon until crispy, but not burnt, for the best flavor and texture.

Fresh Croissants are Key: The quality of your croissants will significantly impact the final dish.

Gentle Handling: Croissants are delicate.

Be gentle when cutting and stuffing them to maintain their shape.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hickory-bacon-smoked-gouda-croissants-an-artisan-breakfast-treat/>