



## SMOKED POTATO SAUSAGE

### INGREDIENTS:

1 packaging Gzella potato sausage  
handful cherry tomatoes  
some leeks  
oil

### CURD CHEESE SAUCE:

150 g curd cheese  
100 g thick sour cream  
2 cloves garlic  
few sprigs dill  
1 green cucumber  
salt and pepper  
juice from 1/2 lemon

### APPLE SALSA:

1-2 apples  
1/2 red onion  
few sprigs dill  
juice from 1/2 lemon  
salt and pepper  
1 small red chilli pepper

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### PREPARATION:

1. Spread oil on the potato sausages and put them on the grill rack. Smoke the sausage at a low temperature for about 15 minutes (you can use beech wood chips soaked in water for this). Brush the leeks and tomatoes with oil and place on the grill rack (next to the potato sausage).
2. Prepare apple salsa: Finely dice fruits. Add chopped onion and dill. Then add lemon juice. Season with salt and pepper. Finally, add chopped chilli pepper and mix.
3. Grate the cucumber, squeeze the water out. Mix with curd cheese, sour cream, chopped garlic and dill and lemon juice. Season whole with salt and pepper.
4. Serve the ready potato sausage with grilled leeks and tomatoes and curd cheese sauce. Sprinkle with apple salsa before serving.