



## WHITE SAUSAGE TACOS

### INGREDIENTS:

1 packaging white Sokolów sausage  
2-3 green apples  
1 onion  
1-2 tablespoons sugar  
100 ml white wine  
1 green cucumber  
handful rocket  
1 packaging tacos

### SAUCE:

2-3 tablespoons mayonnaise  
1-2 teaspoons wasabi  
salt and pepper  
juice from 1/2 lemon  
few sprigs fresh rosemary

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### PREPARATION:

1. Prepare sauce: mix wasabi with mayonnaise. Season with salt and pepper. Mix with lemon juice and finely chopped rosemary.
2. Coarsely dice the onion and apples, drip with oil and put on a hot grill rack. Spread oil on the sausage and put on the hot rack. Sprinkle the fruits with sugar and wait for it to caramelize. Pour wine. Grill, stirring from time to time.
3. Brown the tacos on the rack. Then, spread sauce on them. Put sliced sausage, caramelised apples and golden onion. Add some long, thin cucumber slices (use a vegetable peeler to make them) and a bit of rocket.