



WHITE SAUSAGES WITH LENTILS

INGREDIENTS:

1 packaging Z Gruntu Dobre vegan sausages

DRESSING:

1 lemon
100 ml vegetable oil
1 tablespoon oil
few sprigs dill

SALAD:

1 cup boiled lentils
1 bunch baby beet leaves
1 small bunch kale
1/2 red onion
some asparagus
1 tomato
oil

PREPARATION:

1. Soak the smoking wood (e.g. cherry) in water. Next, transfer them to a special smoking box and place on the grill. Sprinkle the young beetroot leaves with oil and grill at low temperature.
2. Pour 100 ml of oil into a pot and smoke on the grill (the oil will serve as the basis of the salad dressing). Clean the beets and pour oil on them. Cut the lemon in half and sprinkle with oil. Smoke the beets and the lemon at a low temperature. Clean the asparagus and cut the hard tips off. Pour oil on the young beet leaves, kale leaves and asparagus. Grill shortly at a high temperature.
3. Put boiled lentils into a bowl. Cut asparagus into fragments and add them to lentils. Cut the stems off kale and chop the finely chop the remaining leaves along with the young beet leaves. Cut onion into half-moons. Dice the tomato. Mix all the salad ingredients with smoked beetroots cut into small fragments.
4. Gril sausages at a low heat.
5. Prepare dressing: pour smoked oil into a jar. Add juice squeezed from the smoked lemon, sugar, and a chopped dill. Blend. Pour dressing over the ingredients and mix. Serve as an addition to grilled vegan sausages.