



## POLENTA WITH TOMATOES AND MATURED SAUSAGE

### INGREDIENTS:

piece Sokolow matured Polish sausage with black pepper  
100 g cornmeal  
olive oil  
salt, pepper  
handfuls basil leaves  
300 g cherry tomatoes  
wine vinegar

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### PREPARATION:

1. Cook cornmeal with some olive oil. Season with salt and pepper. Heat until the texture is porridge-like.
2. In dry pan fry thin slices of sausage, then put the on a plate.
3. Pour olive oil on the same pan and fry cherry tomatoes fry for 2-3 minutes. Season with salt and pepper. At the end of frying, pour some wine vinegar onto the tomatoes.
4. Put semolina on a plate and make a depression in the middle. Put fried tomatoes, basil leaves and slices of sausage into the depression. Sprinkle with olive oil.