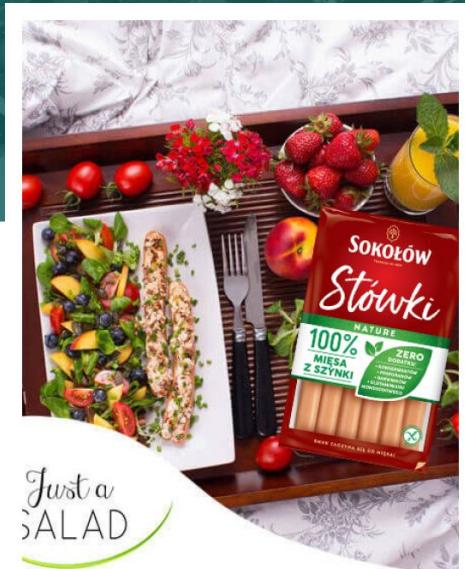




A PERFECT BREAKFAST

INGREDIENTS:

- 1 packaging Sokołów Stówki wieners
- 8 dried tomatoes in oil
- 100 g goat curd cheese

Salad:

- 1 handful corn salad
- 18 cherry tomatoes
- 2 nectarines
- 1 cup blueberries
- 1 bunch thin chive stalks
- 3 tablespoons pumpkin seeds

Dressing:

- 4 tablespoons grapeseed oil
- 1 level teaspoon honey
- 1 flat tablespoon honey mustard
- 1 tablespoon white wine vinegar
- 1 teaspoon lemon juice
- salt, freshly ground pepper

PREPARATION:

1. Put all ingredients in a shaker or a jar. Cover the vessel and shake vigorously until a creamy sauce is formed.
2. Remove dried tomatoes from the brine, dry them using a paper towel and chop finely. Use a fork to crush the goat cheese, then mix it with the chopped tomatoes. Make 2 incisions across each wiener (about 2 mm apart). Cut out triangular pieces (make sure not to cut the wieners all the way). Put the stuffing into the incision and place the wieners on a baking tray lined with baking paper. Bake in an oven pre-heated to 180°C for 12 minutes (using top and bottom heaters).
3. Fry pumpkin seeds on a dry pan. Cut nectarines



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- into half moons and the tomatoes into quarters.
Finely chop the chives.
4. Put the corn salad, nectarines, blueberries, pumpkin seeds and chives alternately on a platter. Pour the dressing and serve with baked wieners.