



AN EVENING WITH THE STARS

INGREDIENTS:

1 cup coloured dry pasta
 1 large handful corn salad
 1 handful radish sprouts
 1 packaging Sokolów French kabanos sausages
 80 g faruki (strands) smoked cheese
 8 dried apricots
 10 dried tomatoes in oil with herbs
 1 handful walnuts
 5-6 tablespoons oil from the dried tomatoes jar
 salt, freshly ground pepper

PREPARATION:

1. Cook pasta according to instructions on the packaging, let it cool down and put into a bowl. Then, pour 3 tablespoons of oil from the dried tomatoes and season with salt and pepper.
2. Remove the dried tomatoes from the marinade and cut them into strips. Cut kabanos sausages and the cheese into pieces 1.5 cm long. Cut apricots into strips, divide nuts into smaller fragments.
3. Add dried tomatoes, apricots, kabanos sausages, cheese, nuts and sprouts into a bowl with pasta. Mix gently. Just before serving, put on a platter alternately with corn salad. Finally, pour as much of the remaining oil as you like.