

## BEAUTY AND THE BEAST

### INGREDIENTS:

#### *Salad:*

2 handfuls lettuce mix  
3 Sokołów Grill House buckwheat black puddings  
100 g goat blue cheese (roll)  
2 raspberry tomatoes  
1 and 1/2 cups milk  
1 red onion  
1-2 tablespoons thick balsamic sauce for decoration

#### *Dressing:*

4 tablespoons grapeseed oil  
1/2 clove garlic  
1 teaspoon honey  
1 teaspoon honey mustard  
1 tablespoon white wine vinegar  
salt, freshly ground colour pepper

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### PREPARATION:

1. Prepare sauce: crush garlic in a press and mix with other dressing ingredients.
2. Cut the tomatoes in half and hollow the cores, then dry them with a paper towel and dice into small cubes.
3. Cut goat cheese into slices or half-slices (when the roll is much thicker than the black pudding).
4. Peel onions and slice them into half-moons.
5. Put the lettuce, raspberries, tomatoes and onions alternately on a platter.
6. Slice black pudding into slices approximately 1 cm thick. Put them on a grill tray or a pan and grill/fry until they begin to turn brown and soft (not too long as they will start falling apart), then turn to the other side and remove the casing. Lay



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pieces of goat cheese on black pudding slices. After about 1 minute remove the ingredients from the heat and place on a platter with lettuce freshly sprinkled with the dressing. Finally, pour thick balsamic sauce.