

CHANTERELLE AND HAM SAUSAGE SALAD

INGREDIENTS:

Salad:

2 handfuls rocket
4 Sokolów ham sausages
2 handfuls fresh chanterelles
1 tablespoon olive oil
1 teaspoon butter
1/2 teaspoon hot paprika
salt
2 pcs pickled pepper
10 black olives
3 tablespoons pumpkin seeds

Dressing:

3-4 tablespoons olive oil
1 small clove garlic
1 teaspoon apple vinegar
1/2 teaspoons honey
Himalayan salt
freshly ground pepper

PREPARATION:

1. Crush garlic in a press then add to the remaining dressing ingredients and mix until homogeneous.
2. Fry pumpkin seeds on a dry pan. Julienne ham sausages, then put on a hot pan and fry, stirring occasionally, until nicely golden brown.
3. Carefully wash and dry the chanterelles. Next, put them on a pan with a pre heated olive oil. Add salt and paprika and fry for 3-4 minutes until water evaporates. Add 1 teaspoon of butter and let it fry for additional 1-2 minutes. While frying, stir the chanterelles by gently shaking the pan.
4. Remove pepper from the marinade, dry thoroughly using paper towel and cut into strips.



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- Slice olives.
5. On a platter put alternately all the salad ingredients, then pour the dressing.