

## CLEVER BACON SALAD

### INGREDIENTS:

*Salad:*

2 large handfuls corn salad  
100 g Sokolow raw smoked bacon  
18 dried apricots  
100-150 g small mozzarella balls  
250 g cherry tomatoes  
2 tablespoons almond flakes

*Dressing:*

3-4 tablespoons grapeseed oil  
1 clove garlic  
1 tablespoon white wine vinegar  
1 teaspoon lemon juice  
1 teaspoon maple syrup  
1 tablespoon fresh oregano leaves  
salt, freshly ground pepper

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### PREPARATION:

1. Mix dressing ingredients using a blender until homogeneous. Fry almond flakes on a dry pan. Soak apricots in boiling water for 15 minutes, then dry them.
2. On a board put bacon strips and cut them in half. Roll apricots with bacon, then put on a baking sheet lined with baking paper. Bake in an oven preheated to 180°C for 15-20 minutes, until bacon is browned nicely. After cooling, cut the rolls in half.
3. Cut cherry tomatoes. Dry mozzarella balls and split them in half.
4. Put corn salad, apricot-bacon rolls and mozzarella balls alternately on plates. Sprinkle whole with almond flakes, pour dressing and serve straight away.
5. If you plan on taking the salad to a picnic, take a



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box, put corn salad, tomatoes, apricot rolls and mozzarella balls in it, then sprinkle whole with almond flakes. Bring the sauce in a separate dish and pour it in a salad directly before serving.