

CRISPY WEDGES WITH SALAMI

INGREDIENTS:

1 packaging Sokolów salami chips
1 packaging ready-made puff pastry
4 teaspoons tomato sauce or ketchup
2 champignon mushrooms
1 pepper
200 g grated yellow cheese

PREPARATION:

1. Unroll pastry, then cut it into few-centimetre strips. Pierce each strip in several places with a fork.
2. Spread tomato sauce or ketchup on each strip. Put sliced mushrooms, pepper and grated cheese on each strip. Put salami chips on top.
3. Put in an oven preheated to 180°C and bake for 15 minutes.