



CUCUMBER BOATS

INGREDIENTS:

- 2 large cucumbers
- 150 g fluffy cream cheese
- 1 packaging Sokoliki pork with veal kabanos sausages
- 1 small red pepper
- 1 small yellow pepper
- 2 handfuls peanuts
- 1 small handful broccoli sprouts
- herb salt, freshly ground colour pepper

PREPARATION:

1. Cut the cucumbers in half and hollow them using a pulp cutter or a spoon. Dry the holes using a paper towel.
2. Grind the kabanos sausages in a food processor into small flakes. Remove the core from the peppers and dice them finely. Peel the peanuts and chop them into smaller pieces.
3. Combine the cream cheese with peppers, kabanos flakes (set some aside for decoration) and nuts and season salt and pepper. Fill the cucumber boats with the paste, and finally sprinkle them with the remaining kabanos flakes and the broccoli sprouts.