



EASTER SALAD WITH HAM WIENERS

INGREDIENTS:

Salad:

- 2 handfuls rocket
- 1 tablespoon olive oil
- 3 Sokolów ham wieners
- 1 teaspoon rapeseed oil
- 9 quail eggs
- 4-6 radishes
- 9-10 yellow cherry tomatoes
- 1 handful radish sprouts

Basil pesto:

- 2 handfuls basil leaves
- 3 tablespoons olive oil
- 1 small clove garlic
- 2 tablespoons sunflower seeds
- Herb salt, freshly ground pepper

PREPARATION:

1. Slice wieners into slanted slices, then place them on a heated pan with a bit of rapeseed oil. Fry for 3-4 minutes stirring occasionally until golden, then put on a plate lined with a paper towel and set aside to cool.
2. Fry sunflower seeds on a dry pan, put in a blender with other ingredients and blend thoroughly. The pesto should be thick yet moist (if necessary, add some oil).
3. Put quail eggs in boiling water, boil for 3-4 minutes, then pour cold water over them, peel and cut into halves. Slice radishes and cut tomatoes into halves.
4. On a platter put alternately rocket sprinkled with olive oil, wieners, radishes, tomatoes, and quail eggs. Decorate with basil pesto and sprinkle with



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radish sprouts.