

## **EASTER SOUR RYE SOUP WITH SAUSAGE**

### **INGREDIENTS:**

1 packaging Sokolów "Natrurrino" white sausages  
1 packaging Sokolów raw smoked bacon  
30 g soaked dried mushrooms  
1.5 litres of vegetable or smoked-meat stock  
300 ml rye leaven  
100 ml sour cream  
1 tablespoon horseradish  
dried marjoram  
6 quail eggs  
salt, pepper

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### **PREPARATION:**

1. Hard-boil quail eggs, cool and peel. Cut bacon, sausages and mushrooms into pieces.
2. Heat the stock and add leaven. Season with marjoram, salt, pepper and horseradish.
3. Add cream. Fry bacon, sausage and mushrooms in a pan, then put them on plates, pour soup and decorate with quail eggs.