



EASTER SOUR RYE SOUP WITH SAUSAGE

INGREDIENTS:

1 packaging Sokolów "Naturrino" 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

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.