



EASTER TART WITH WHITE SAUSAGE AND ONIONS

INGREDIENTS:

- 1 packaging Sokolów "Natrurrino" white sausage
- 1 packaging tart pastry
- 700 g onions
- 2 tablespoons butter plus some to spread onto a tart pan
- few sprigs fresh thyme
- 100 g yellow cheese

PREPARATION:

1. Cut onions into half-slices and slice the sausages. Fry onions in hot butter until tender. Season with salt, fresh thyme and pepper.
2. Spread butter onto a tart pan and put in the dough. Bake for 10 minutes in an oven preheated to 180°C.
3. Put 3/4 of stuffing at the bottom of the pastry, then put a layer of sliced sausage. Spread the rest of the filling on top. Sprinkle with yellow cheese. Put in an oven preheated to 180°C and bake for 15 minutes. Garnish with parsley before serving.