



## FANCY SANDWICH

### INGREDIENTS:

- 3 biscuits
- 1 small avocado
- 1 clove garlic
- 1 tablespoon lemon juice
- Himalayan salt
- ground chilli flakes
- 10 pieces Sokolów classic salami chips
- 2 tablespoons canned corn
- 1/3 red pepper
- 5 pickled bay boletes
- 1 handful decorative parsley leaves
- few drops linseed oil

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### PREPARATION:

1. Cut avocado in half, remove seed, use spoon to take out the flesh and squash it carefully with a fork until homogeneous. Add garlic crushed in a press, lemon, salt and ground chilli flakes. Mix thoroughly.
2. Cut salami chips into strips. Remove boletes from the marinade, dry them and cut into smaller pieces. Cut pepper into thin strips. Rinse corn.
3. In a bowl, mix Salami chips, pepper, corn, mushrooms, parsley and a few drops of linseed oil. Smear biscuits with avocado paste, then put the contents of the bowl on them.