

FETA CHEESE AND ROASTED BACON SALAD

INGREDIENTS:

Salad:

2 handfuls rocket
1 packaging Sokolów raw smoked bacon
1 teaspoon maple syrup
3 tangerines
100 g feta cheese
2 tablespoons dried cranberries
2-3 tablespoons almond flakes

Sauce:

5 tablespoons grapeseed oil
1 clove garlic
1 tablespoon white wine vinegar
1 teaspoon lemon juice
1 teaspoon maple syrup
1 flat tablespoon honey mustard
salt, freshly ground pepper

PREPARATION:

1. Put slices of bacon on a baking sheet lined with parchment paper. Use a brush to spread a small amount of maple syrup on them, and then turn them over and again put syrup on them. Put bacon in the oven heated to 190 ° C (top and bottom heater) and roast until nicely browned (about 12 minutes). After bacon cools down, cut it into strips about 2 cm wide.
2. Fry almond flakes on a dry pan. Cut feta cheese into cubes. Peel tangerines, remove white membranes and cut into smaller pieces. Pour boiling water over the cranberries and set aside for 30 seconds, then rinse, dry and cut into smaller fragments.
3. Mix sauce ingredients until homogeneous, then

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- season to taste with salt and freshly ground pepper.
4. On a platter put alternately the rocket, tangerines, cranberries, feta cheese and bacon chips. Pour dressing and sprinkle with almond leaves.