



FIG WITH PEAR

INGREDIENTS:

Salad:

- 1 large handful spinach leaves
- 100 g blue cheese
- 2/3 packaging Sokolów Sarmatian ham
- 2 fresh figs
- 1 pear
- 2-3 teaspoons lemon juice
- 1 tablespoon peeled pistachios
- thick balsamic sauce

Dressing:

- 3-4 tablespoons olive oil
- 1 clove garlic
- 1 level teaspoon honey
- 1 tablespoon white wine vinegar
- salt, freshly ground pepper

PREPARATION:

1. Crush garlic in a press and mix with other dressing ingredients.
2. Cut the pear in half, then hollow it out using a spoon. Cut hollowed out halves into half-moons, then sprinkle with lemon juice. Put slices on a hot grill pan and fry for 2-3 minutes on each side until brown stripes appear.
3. Cut figs into eights, the Sarmatian ham into strips and dice the cheese. Finely chop the pistachios.
4. On a platter put alternately the spinach leaves, fruit, ham and cheese, then pour the dressing. Sprinkle whole with pistachios and finally pour the balsamic sauce.