



FLOWER OF THE SEASON

INGREDIENTS:

- 1 handful corn salad
- 1 handful rocket
- 1 packaging Sokolów French kabanos sausages
- 100 g blue cheese
- 1 cup blueberries
- 2 nectarines
- 2 tablespoons dried cornflowers

Dressing:

- 3 tablespoons olive oil
- 3 tablespoons rapeseed oil
- 1 large clove garlic
- 2 teaspoons agave syrup
- 1 flat teaspoon hot mustard
- 2 tablespoons white wine vinegar
- salt, freshly ground pepper

PREPARATION:

1. Peel the garlic and press it through the garlic press, then put it in a shaker or a jar with the rest of the dressing ingredients. Cover the vessel and shake vigorously until a creamy sauce is formed.
2. Cut the kabanos sausages into pieces 1 cm long. Cut the nectarines into half-moons. Finely dice the cheese.
3. Put the rocket and the corn salad, the kabanos sausages, blueberries, nectarines and the blue cheese alternately on a platter. Pour dressing and finally sprinkle with dried cornflowers.