



FLOWER OF THE SEASON

INGREDIENTS:

1 handful corn salad 1 handful rocket 1 packaging Sokołów 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.