



FRENCH NEW YEAR'S EVE SALAD

INGREDIENTS:

Salad:

- 1 large handful rocket
- 1 large handful corn salad
- 1/2 packaging puff pastry (ca.140 g)
- 1/2 packaging Sokolow French kabanos sausages
- 1 small egg
- 8 pickled pattypan squash
- 120 g Camembert cheese
- 300 g cherry tomatoes
- 3 tablespoons sunflower seeds
- 1 bunch chive stalks

Dressing:

- 5-6 tablespoons olive oil
- 1 clove garlic
- 2 teaspoons maple syrup
- 1 teaspoon hot mustard
- 2 tablespoons white wine vinegar
- salt, freshly ground pepper

PREPARATION:

1. Crush garlic in a press and mix with other dressing ingredients.
2. Cut kabanos sausages into pieces 2 cm long. Cut the pastry lengthwise into two pieces. Cut one piece alternately into equilateral triangles with the sides of ca. 1.8 cm. Put a piece of kabanos sausage at the base of each triangle, then roll it. Put rolls on a baking tray lined with parchment paper, smear with beaten egg and put into an oven preheated to 220°C. Bake for about 12-15 minutes until the rolls are nice and gold.
3. Fry sunflower seeds on a dry pan. Remove squash from the marinade, dry them and cut into smaller

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- pieces. Cut tomatoes into halves. Finely chop the chives. Dice well-cooled Camembert cheese.
4. Just before serving, spray half of the dressing onto the rocket and corn salad, then put them alternately on a platter along with other salad ingredients. Finally, pour the remaining dressing.