



FRENCH SALAD WITH KABANOS SAUSAGES AND CHEESE

INGREDIENTS:

Salatka:

- 1 large handful corn salad
- 1 handful pink grapes
- 6 green asparagus
- 80 g Sokolów Gold French kabanos sausages
- 80 Camembert cheese
- 1 handful walnuts
- Himalayan salt

Sos:

- 3 tablespoons olive oil
- 1 small clove garlic
- 1 teaspoon apple vinegar
- 1 teaspoon agave syrup
- 1 level teaspoon Herbes de Provence
- Himalayan salt, freshly ground pepper

PREPARATION:

1. Mix dressing ingredients using a blender until homogeneous.
2. Remove hard ends from asparagus, boil in salted water for 5 minutes, then pour cold water over them and cut into 3 pieces. Cut French kabanos sausages into pieces 1.5 cm long.
3. Cut grapes into halves or quarters and remove seeds. Dice well-cooled Camembert cheese. Divide walnuts into smaller pieces.
4. On a platter put alternately the corn salad, kabanos sausages, grapes, asparagus, walnuts and most of the Camembert. Pour dressing and decorate with the remaining cheese.